



THE BEVERAGE PEOPLE

2014 Spring Newsletter and Catalog

PS: It's time to place orders for your 2014 Hop Rhizomes. See back page for varieties and price.

Adventures in Herb and Spice Beers

By Joseph Hanson-Hirt

Looking for something different to brew? Looking to impress your friends with a brew like nothing they've ever experienced before? Ever thought of adding herbs, spices, or flowers to your beer?

Hops are the most common herb in beer nowadays, but that hasn't always been the fact. Hops have only really been a major brewing ingredient for about the last 500 years. Perhaps you've heard of the *Reinheitsgebot*, the Bavarian Purity Law limiting the ingredients that could be used to make beer to just water, barley, and hops. Long before the *Reinheitsgebot* a plethora of ingredients were used to bitter, flavor, and add aroma to beers. The Scots are famous for their beer made with heather. Belgian Wits are commonly spiced with coriander and bitter orange peel. In Scandinavia, juniper berries were often found in brews and still are today.

There are several methods for adding spices and herbs to your brews with various advantages or disadvantages. As you experiment with these new ingredients, remember to constantly taste at various stages and record all measurements and additions, including times. Your efforts will continue to improve as you continue to experiment.

Let's consider first simply adding the herbs or spices along with the other ingredients that are boiled as this may be the easiest method. Adding herbs or spices to the boil is a good way to ensure they are sanitized. Contact with heat may

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New Albion, Revisited

By Bob Peak

"Is there a brewpub around here?" It was one of the first questions I asked when I moved to Petaluma from L.A. in 1993. My new co-workers quickly assured me that *Dempsey's* was right downtown and that it offered great food and good beer on tap. I tried it, it did, and it still does. Little did I know that it had opened only two years earlier, in 1991. Still, that

New Albion continued see pg. 4



Natalie Cilurzo, Jim Koch, Jack McAuliffe and Vinnie Cilurzo at New Albion re-release party.

A Brewer's Library

by Alex Ponting

I first got started in homebrewing at the tender age of six, helping my dad make his first batches on the kitchen stove. He brewed on and off from then until I was in high school, accumulating more than a few boxes of homebrewing miscellany along the way. When I started brewing again in college I took the liberty of "borrowing" some of his old equipment and discovered that he had picked up a handful of brewing books during his years in the hobby, among them a well-thumbed copy of the second edition of *Brewing Quality Beers*. For me, as for many of you, it became my primer on the brewing process and the nucleus of what has now become a fair-sized brewing library of my own. While there are dozens, if not hundreds, of books related to homebrewing, it's fair to say that there are a few that stand out from the crowd, and I believe that any serious homebrewer would benefit tremendously from having them in arm's reach any time during the brewing process.

First, naturally, is *Brewing Quality Beers*, 3rd Edition, by Byron Burch, founder and latter-day owner of The Beverage People. Even with the extent of my reading as an associate at The Beverage People, I would have

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Brew To Style, Brew To Taste

By Joseph Hanson-Hirt

"I don't always brew to style, but when I do, I use the BJCP."

Let me explain this first quote. When I first started brewing I wasn't trying to win medals. That idea wasn't even considered at the time. My friend and I drank beer. We thought the idea of brewing beer was cool. When we found out we could brew beer ourselves, we wanted to give it a try. Our original purpose was to have fun and provide ourselves with beer (The most noble of college-aged purposes.). The only audience we were concerned about was ourselves. I was intrigued by the idea that I could make a beer that was entirely the way I wanted it to be. Already having a love of cooking, brewing was just the next logical link in the chain.

Commercial breweries are constrained by the tastes of the consumer. At the end of the day, it's a business and they have to sell as much beer as they can. That means compromising. It means often creating beer that may be less exciting but will appeal to more people. I didn't want to be limited like some commercial brewers. I didn't want to have to compromise my tastes. I didn't care what anyone thought about my beer, except me.

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Herb Adventures cont.

help to round off some of the rougher flavors by cooking them out. There are, however, some disadvantages too. Boiling can drive off delicate aromas and increase the extraction of tannin compounds. Therefore, it is recommended that these additions be added only during the last 5 minutes of the boil to reduce any negative effects.

Our second choice would be to add herbs and spices into the fermentation. Though it may be tempting to add herbs and spices to the primary fermenter, it is best not to do so. As is the case with hop additions at this point, the vigorous production and out-gassing of carbon dioxide will carry away delicate volatile oils as the beer ferments. The yeast may also have a reaction towards the herbs or spices that could be negative. The overall effect of adding herbs and spices to an active fermentation will be that the area around the fermenter will smell like the ingredients added, but the beer itself will not retain much of the aroma.

A third choice would be to add these ingredients to the secondary fermenter – a dry-spicing, if you will. Just as hops can be added to a secondary for an extra boost of aroma, herbs and spices can also be added to the secondary after the beer has been racked off the trub (sediment). With little to no carbon dioxide being produced, aromas and flavors can be retained in the final beer. With no heat, the chances of extracting harsh tannin compounds are also reduced. Treat the herb or spice addition like a dry-hop addition, by using a muslin or nylon hop bag to make cleanup easier. Taste the beer each day to get an idea of how fast flavor is being picked up. (It's a job, but somebody has to do it!) When the desired intensity is reached, simply remove the bag of herbs or spices, or siphon the beer off, leaving the residue behind. *Caution: if you do not have experience adding any herbs or spices, it is recommended that you add on the lighter side of a recipe recommendation and taste after a few days. It's always easier to add more, but impossible to remove too much.*

Here are several methods for adding herbs and spices at bottling time which I really recommend. Bottling additions give you a great deal of control and you get the benefit of adjusting the flavor to taste while maintaining aromas.

Some herbs and spices can be added raw directly to the bottle. For instance, one might add a chili pepper, a black peppercorn, or a clove directly to each bottle for a little extra kick. This technique works well with ingredients with milder flavors and aromas. It should be avoided with extremely pungent ingredients like rosemary, ginger, or cinnamon. Make sure to record how much was added. Also record the date in which the herb or spice was added. Some ingredients may be desirable for a period of time but then become harsh or unpleasant if the contact time is too long. Should that happen to you, you will start to know the window of time for best flavor.

Herbs and spices can also be added by making a tea. A tea uses water to solubilize the oils and flavors of the ingredient by either a hot or cold steeping. Each has their own merits and in general cold steeping is smoother, but not as effective so will require both more time and more ingredients to achieve the full effect.

Herbs such as rosemary or mint, with their pungent aromas, are probably best extracted through a hot steeping. Think of it just like making tea. Add a measured amount of the ingredient and allow it to steep in a measured amount of non-chlorinated just boiled water. Record how much time you allow the ingredient to steep as extraction time may be important. When finished steeping, pour the tea through a strainer or coffee filter to remove the majority of the solids.

Other herbs or spices may be better extracted through cold steeping. For instance, cold steeping is an easy way to take advantage of the cleanest flavors and aromas of coffee without the harshness generated under heat.

The most effective, cleanest, and controllable method of adding herbs

and spices to a brew is Byron's technique of making a tincture. A tincture is simply an alcohol extraction of an ingredient. The alcohol serves to both sterilize the ingredient and to solubilize the aromatic components. These aromatic components are usually more soluble in alcohol than in water. To make one, add a measured amount of the herb or spice to a re-sealable container, preferably glass (Mason jars work well). Always add more herbs or spices than you think you need. To that volume, add twice the volume of a strong neutral spirit, such as vodka or *Everclear*. Allow the mixture to sit for a week or two in the sealed container. It is recommended that the tincture be tasted at some point to check for flavor development and to see if it needs more of anything else. When the tincture is ready, filter it through a strainer or coffee filter.

My girlfriend makes a vanilla tincture for cooking by soaking two whole vanilla beans in vodka in a pint mason jar. This not only works in baking, but beer as well. She even adds it directly to a porter or stout she is drinking.

You can even use your favorite commercial spirits or liqueurs to make a tincture. Just remember that many commercial liqueurs contain sugars that are fermentable and will add to the volume of priming sugar should you bottle rather than keg the beer.

General list of potential herbs and spices you can use in brewing. (From *Radical Brewing* by Mosher)

Vanilla – soft, enveloping taste and mouth-feel; able to mask other flavors; in a pinch is useful for covering up unwanted fermentation characteristics such as lactic sourness, flavor porters and stouts

Coriander – seeds of cilantro; complex lemon-resin flavor; essential for Belgian witbiers; resinous, often vegetal or celery-seed aroma

Cinnamon – dry, woody, delicate aroma; easy to overdo; good in Christmas ales

Cardamom – bright, resinous, astringent taste, a bit citrusy, nice in raspberry beer

Bitter orange peel – herbal, citrusy flavor and aroma

Sweet orange peel – orange like you find in dessert orange liqueurs

Licorice – a unique persistent sweetness; was once widely used as a colorant in porter at a rate of 1 oz. per 5 gallons; used in some dark Belgian ales

Sarsaparilla – licorice and vanilla aromas

Chamomile – flowers, fragrant, sweet aroma reminiscent of Juicy Fruit gum; used in witbiers to add fruitiness



Paradise seed - seed of a reed-like plant of the ginger family, native to tropical western Africa; related to cardamom; flavor intense and complex; intensely hot, white pepper taste with a spruce/ juniper aroma; spice that enhances other flavors; doesn't have the lemony/minty flavor of common Cardamom - use 0.07 oz. (2.1 g.) - 0.2 oz. (5.6 g.) per 5 gal batch, very potent, with a sharp, white pepper taste with spruce plywood aroma

Mugwort - bitter, once used as a beer-bittering herb, gruit ales

Spruce tips - new-growth tips are traditionally used; produce a refreshing resinous flavor; historic American beer flavoring

Redwood tips - similar to spruce or fir, but very North Coast

Coffee - good for adding complexity to stouts or strong porters; cold extract added to the secondary gives the cleanest flavor; can be harsh when boiled

Hibiscus - floral and a bit tart, tea-like

Cloves - deep, rich flavor; very good in beer, especially Christmas ales with other spices in the mix

Basil - delicate minty/anise aroma; fresh leaves far superior to dried

Chile pepper - adds heat; add layers of deep rich taste; important to try to balance the heat, chili flavor, and malt (not easy); consider smoking the chilies for a different character

Caraway seed - unique, deep rounded flavor, spice goes with rye

Peppermint - minty aroma and cooling spice taste; very aggressive aroma, use sparingly; fresh mint at grocery stores is often spearmint

Heather - tiny purple blooms of a Scottish shrub; delicate, buttery/honey-like taste; particularly good in honey beers

Nutmeg - complex, rich taste; enhances other flavors; very potent; classic in Christmas beers

Rosemary - minty, resinous aroma; very potent aromatic

Black pepper - adds depth and complexity to beer, especially dark ones; enhances other flavors; use in small quantities; less than a teaspoon per 5 gal

Ginger - sharp, peppery, yet earthy flavor that can dominate a beer easily; use restraint; fresh, dry, or candied; fresh young roots have a pinkish tinge to the flesh and a superior flavor; candied ginger seems to be of much better quality, milder and purer-tasting than fresh

In order to achieve the greatest measure of control, follow the directions here for holding a tasting trial before making your additions.

1. Set up your taste trial to ensure that the addition will be neither over or underdone. It is best to work with a measuring device such as a pipette, syringe, or graduated cylinder.

Whichever device you choose, make sure you use the same device for all the measurements.

2. Start with several glasses with the same measured amount of beer (such as 3 glasses with 4 oz. of beer each). Then carefully dose each glass with increasing amounts of the additive. (1 mL for glass one, 2 mL, then 3 mL) Smell and taste each one.
3. If you still do not have the dose you want, prepare another glass with more additive until you are satisfied. When you've got it, record the final mL used. Refer to Table 1 and follow the directions to add the correct amount for the full 5 gallons. Add the tincture to your bottling bucket with the priming sugar and bottle it up!
4. If using a raw ingredient, weigh the ingredient and record the weight before adding.

Tip: After I have found what seems like the ideal addition, I add more of that ingredient and taste it. Adding more helps me determine at what point it becomes unpleasant. This step has helped to make my future additions easier to target.

Table 1

Assuming you are using 4 oz. beer samples for the tasting trial, to find out how many mL you need to add to the full volume of beer, you will need to know three variables:

1. How many Gallons of beer you have
2. Number of 4 oz. samples you removed for testing
3. mL of the ingredient you added to the 4 oz. sample you like and want to proceed to add to the full batch.

[[(gallons of beer x 128) ÷ 4] minus (number of samples removed x 4)] x mL used = total mL needed

Joe's Tips for Adding Herbs and Spices

If aging the beer for an extended amount of time, try bumping up the quantity used to compensate for the inevitable fading of flavor.

Always measure and weigh the quantities used and record those values.

Use the same device to perform measurements.

Be careful with aggressive spices that will take over a beer if not regulated or counterbalanced by other flavors. Good example of these are ginger or rosemary.

Strive for a blending of flavors. Beers are best when the individual flavors don't jump out at you. Mixtures add depth and complexity.

Hop lightly if using hops and consider them as a part of the whole herb and spice addition.

Pay attention to the effects that your herb and spice additions have on head retention. Note that some oils will reduce head quality or prevent head retention.

Juniper Eye Rye Ale (EX5)

3.3 lbs. Briess Rye Extract
 3 lbs. Light Dry Malt Extract
 1 lb. Flaked Rye
 0.5 lb. Munich 6.5L Malt
 0.5 lb. 6-Row Malt
 0.5 lb. Carapils® Malt (last 15 min. of mash)
 1.5 oz. Juniper Berries (crushed in mash)
 1 tsp. Gypsum
 1/2 tsp. Chalk
 1/4 tsp. Calcium Chloride
 1 tsp. Irish Moss

0.25 oz. Magnum Hop Pellets 14.7% (60 min.) 14.7 IBU
 0.50 oz. Juniper Berries (60 min.) crushed
 1.00 oz. Saaz Hop Pellets 3.4% (30 min.) 4.7 IBU
 2.00 oz. Saaz Hop Pellets 3.4% (5 min.) 4.7 IBU
 0.50 oz. Saaz Hop Pellets 3.4% (dryhop for 5 days)
 1.50 oz. Juniper Berries (dryhop for 5 days) crushed

3/4 cups Corn Sugar for priming
 1 package #1056 Wyeast or #WLP001 White Labs Ale Yeast

O.G. 1.064 F.G. 1.016
 IBU 24 ABV 6.0%

Use a 45 min. infusion mash at 150°F including malts and juniper berries. Add Carapils® last 15 min. Use a 60 min. boil, adding extracts, hops, juniper berries, and water treatments as directed.

For all-grain version, substitute 5 lbs. US 2-Row Malt, 3 lbs. Rye Malt, 1 lb. Flaked Rye, 0.25 lb. Caramel 40L Malt, for extracts. Add 1 lb. Rice Hulls. Use a 60 min. infusion mash at 150°F.

is long enough ago for *Dempsey's* to have the motto today, "Sonoma County's Oldest Brewery." We later met co-owners Peter (the brewer) and Bernadette (the chef) Burrell and found that they lived at that time in the same semi-rural west Petaluma neighborhood as we do.

Of course, that doesn't mean *Dempsey's* was Sonoma county's first brewery. For instance, in the late 19th century, the Haltiner family was operating *Metzger's Steam Brewery* at Second and Wilson in Santa Rosa. On February 6, 1897, Frank P and Joe Grace bought the brewery. Later that same year it burned down. The Grace brothers rebuilt it out of bricks and continued brewing. The *Grace Brothers Brewery* expanded, acquired other California regional breweries, survived Prohibition, and brewed into the mid-twentieth century.

But there was still another major step in the history of brewing before *Dempsey's* showed up in our local history. The first new brewery in Sonoma County after Prohibition was also the first new brewing company of that era in the whole United States: *New Albion Brewing Company* of Sonoma. Founded in 1976 by Jack McAuliffe, the importance of that brewery to the modern craft beer movement cannot be overstated. McAuliffe had enjoyed the beers he drank in Scotland while in the U.S. Navy and the increasingly diverse beers from San Francisco's *Anchor Brewing Company* after Fritz Maytag bought that historic 19th century brewery in 1965 and began bottling Anchor Steam Beer by 1971.

Over in Sonoma, McAuliffe was converting 50-gallon stainless-steel soda syrup drums into brewing vessels. He made a pale ale, a porter, and a stout. The pale ale, hopped with Cascade, was immediately popular. It was the first beer that might be considered the beginnings of the modern West Coast Pale Ale style. McAuliffe sold all the beer he could make, but had problems with production capacity, water supply, and distribution. Helping him in the brewery at that time was another pioneer, Don Barkley. After *New Albion* brewed its last batch in November of 1982, Don Barkley and the brewing equipment made their way to the then-new *Hopland Brewing Company*. Barkley continues to brew in the region today at *Napa Smith*.

Don Barkley has a son named Jeff who also loves to brew. Not long after I started with *The Beverage People* in 2003, Jeff and his brew buddies came into the store to buy homebrewing supplies. Meeting Jeff marked my first personal connection to the "*New Albion*" branch of the history of craft beer in Sonoma County. When the Sonoma Beerocrats homebrew club was putting together supplies for a booth at the American Homebrew Association conference in Oakland a few years ago, Jeff was kind enough to let *The Beverage People* have a case of *New Albion* bottles (sadly, empty) in an original wooden case that his dad had kept after *New Albion* closed.

Jeff Barkley has a further connection to beer history around here. He is the assistant brewer at another venerable local producer, *Moonlight Brewing Company*. Brian Hunt opened that brewery in 1992, just a year or so after the Burrells opened *Dempsey's*. Other notable milestones were marked by Tony Magee's founding of *Lagunitas* in Marin County in 1993, followed by its 1994 move to Petaluma. In 1997, Vinnie Cilurzo started the new *Russian River Brewing Company* at *Korbel Champagne Cellars*. Later, Vinnie and his wife Natalie bought the brewery from *Korbel* and relocated it to downtown Santa Rosa.

And that brings me to my title: *New Albion, Re-visited*. Jim Koch of *Boston Beer Company* had bought the rights to the *New Albion* name. He sought out Jack McAuliffe and, with Jack's help, revived the original Pale Ale recipe in late 2012 at *Boston Beer*. On Thursday, January 10, 2013, the Cilurzo's hosted a release party at *Russian River* for the new/old beer.

The Beverage People were there. Nancy Vineyard was hobnobbing with pros and celebrities from the local craft beer industry in the *Russian River* brewhouse, while Joe Hanson-Hirt, Kimi Wilkinson, and I were getting fills of our commemorative *New Albion* pints at the bar. The three of us took up stations near the stage. Kimi caught a nice video that you can watch on Youtube: <http://www.youtube.com/watch?v=xx1I764VEuA>. (Note: enter the letter capital I in the sequence one I seven six four). In the video, Vinnie explains how it came about that the original *New Albion* sign is on the wall at *Russian River*.

The new *New Albion* Pale ale was delicious, if not remarkable by today's standards. Radical for its time, this mildly hopped, moderately fruity pale ale showed its Cascade origins and its unique yeast contribution. The yeast had been preserved in the UC Davis collection all these years until Koch and McAuliffe retrieved it for this project. I particularly enjoyed McAuliffe's remarks about how the recipe came about. As most homebrewers know, the distribution of hops is tied up in contracts with breweries (and with homebrew shops like *The Beverage People*). When Jack tried to buy hops on the spot market—without a contract—all they would sell him was Cascade. So that's how the style originated: more or less an English pale ale, with a unique local yeast, and Cascade hops because he could get them. No one could have predicted that those origins would generate an entire movement in modern American beer styles!

Milestones continued in 2013. On August 28th, Toad in the Hole pub in Santa Rosa hosted the 21st anniversary party for *Moonlight Brewing*. Brian Hunt and Jeff Barkley were in the packed pub, along with lots of other local craft beer luminaries. And some *Beverage People*: this time, I was joined by Joe, Kimi, Preston Malm, and Alex Ponting. With our separate pints of draft *Moonlight* beers (it's never packaged), we toasted the enduring pioneers.

***New Albion* continued see page 5.**

How to estimate ABV (alcohol)!

by Bob Peak

The only device we sell for measuring alcohol, the *Vinometer*, barely works for dry wine and is hopeless for something with some sugar in it—like beer! So short of spending twenty bucks at a local wine lab, how can you determine the *ABV (alcohol by volume, percent)* of your homebrew? You can't measure it directly, but you can estimate it, providing you take two critical hydrometer readings:

1) **Measure the cooled wort before you pitch the yeast (original gravity or O.G.)**

and 2) **Measure the finished beer before you add the priming sugar (final gravity or F.G.)**

To do the calculation, you may take your readings in either specific gravity or in Brix (Balling, Plato).

For specific gravity, remove the "1" at the beginning of the number and multiply what is left by 1,000. So, for example, a starting gravity of 1.064 becomes 64. After you do this, subtract the finished-beer reading from the wort reading. Divide the difference by 8. There you have it: ABV (more or less). Other references will give other factors, but this is close enough for most purposes.

Specific gravity example:

O.G. = 1.064 (⇒ 64)

F.G. = 1.016 (⇒ 16)

64-16 = 48. 48/8 = 6.0% ABV

In Brix, subtract your final gravity (ending Brix) from your original gravity (starting Brix) and multiply by 0.55.

Brix Example:

Starting Brix = 16.0

Ending Brix = 4.0

16.0-4.0 = 12.0

12.0 x 0.55 = 6.6% ABV

There! Now you can make a professional-looking label for your homebrew with all the important data, IBUs, O.G., F.G., and ABV.

New Albion cont. from pg. 4.

On November 12, a new mark of maturity in the local industry was achieved. The Sonoma County Economic Development board sponsored the first Sonoma County Beer, Cider, and Spirits conference at the Hyatt Vineyard Creek Hotel in Santa Rosa. Alongside long-time breweries like *Third Street Aleworks* and *Bear Republic* (as well as the other breweries mentioned above), there were new entries like *Petaluma Hills* and *St. Florians*. Beer journalist Mario Rubio later noted that nearly 30 companies are now making beer, cider, and spirits in Sonoma County.

Nobody needs to ask, "is there a brewpub around here?" The question is more like, "where's the nearest brewery?" Or maybe, "what's your favorite place for a beer around here?" Good beer is abundant here in the land where craft beer was born. All of us brewers—pro and amateur alike—owe a debt of gratitude to Jack McAuliffe and his *New Albion Brewing Company*.

Fast forward. After brewing beers that I loved for four years, I began working at the *The Beverage People*. I had never heard of the Beer Judge Certification Program (*BJCP*) or its style guidelines. I initially rejected the program. Why should I let someone else's rules define my brewing and what I can do? I felt restricted. At that time, I brewed mostly beers that would be labeled misfits of category 23, Specialty Ale, the category for beers that defied styles. I had been trying to master a Honey Rye IPA recipe. According to the *BJCP*, there was no category for a Honey Rye IPA. It wasn't recognized as an IPA. It was a rebel of category 23. I kind of resented *BJCP* and what it represented to me.

However, as I began brewing more and more, friends and family became increasingly interested in my brewing. I began the process of thinking about an audience other than myself. It really first started when I tried to make an IPA for my Mom. I knew she liked simple IPAs with citrusy hops and a lot of alcohol. So that's what I started trying to make. In moving away from my normal IPAs towards one for Mom, I began to understand my style better from an almost outside view. I liked drier beers with lots of malt and hop complexity, a mish-mash of flavors and aromas. My Mom would tell you that's how I always liked my food too. "He would always put everything on the plate and stir it all together and then eat it." Sorry Mom.

Soon I had put together a simple recipe that was honestly a compromise of what I wanted and what she wanted. It took a lot of restraint, but met the *BJCP*'s guidelines for what an IPA should be. Mom tried it, and she liked it. I tried it and I liked it. **It was through the birth of Moma'Zeepah (Moma's IPA) that I began to learn to appreciate the *BJCP*.**

The *BJCP* represents not just a set of guidelines that are used to classify a beer style, they are the framework that helps guide one to make the beer they want. The same is true of the *BJCP*. By classifying a style, the attributes that make the style what it is become apparent. It shows you how

*It's like saying you are going to make spaghetti but you don't know what it is. Using the *BJCP* would be like looking up what spaghetti consists of. It would tell you that you start with tomatoes and would list other attributes of spaghetti that make it spaghetti.*

one style is different from another. Though the guidelines are reduced to specific attributes, between the numbers lies a vast chasm of opportunity to create a beer within the style that is entirely your own.

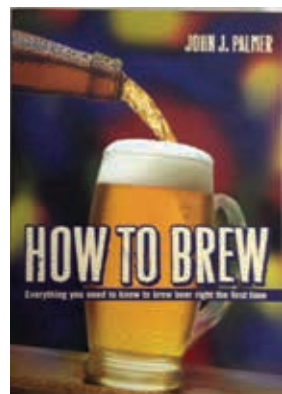
Now I see the *BJCP* as a reference. It's a great place to start when designing a recipe. Today, I feel like making an Amber ale. The *BJCP* recognizes American Amber ale as a category. What do the style guidelines have to say? Learning and using the style guidelines helps you to have a goal you are working towards. In having a goal, you look at the finished product differently. You don't just think "This is good." You think, "This is good but, there wasn't enough caramel to make the color appropriately amber. And maybe it was too hoppy to be an American Amber ale." These days, the *BJCP* is a valued tool. If you are interested in learning more about the *BJCP*, a good place to start is their website: www.bjcp.org. It's a great reference and it's all free. There are documents on the style guidelines and even a study guide for the *BJCP* exam. Even if you never plan on becoming a certified beer judge, just taking the time to read through their references will increase your brewing knowledge. Your local brew club is also a great reference. The local *Sonoma County Beerocrats* have many certified beer judges and plenty of people who enter competitions. Talk to them. Chances are, if you are interested in studying to take the exam, there are probably others interested. Organize a study group and learn together. Use the *BJCP* as another tool in the old homebrewers toolbox.

So when you sit down to write a new recipe, consider those questions. Why am I brewing? Who am I brewing for? By taking a second to think about these questions, we create guidelines for ourselves to work from and we begin brewing quality beers.

Brewer's Library cont.

trouble naming another homebrewing guide that combines clarity, relevance, and brevity with quite the same skill. The 3rd edition has been reorganized, expanded, and updated with new recipes (including the Imperial Stout that won Byron "Homebrewer of the Year" in 1986) and discussions of new brewing ingredients, while retaining the well-honed core instruction set that has set so many homebrewers on the path to great beer. Need to know why all the cool kids are talking about Mosaic? Trying to learn about decoction mashing? *BQB* is the place to start. Of course, as the extensive annotated bibliography demonstrates, *BQB* is by no means an absolutely complete guide to homebrewing; though it manages to touch on essentially every major aspect of the craft, it is left to other volumes to treat each subject in depth. It's a good idea to read through the bibliography even if you don't intend to buy any other brewing books right away, as Byron's notes never fail to entertain even as they educate you about the wide world of brewing literature.

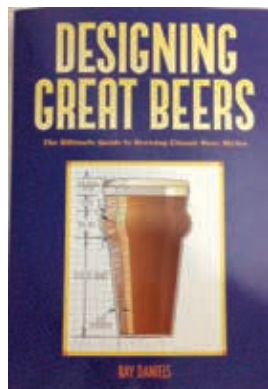
Of course, many homebrewers end up chomping at the bit to graduate to a more nuanced knowledge of their hobby, and one book in particular - *How to Brew* by John J. Palmer - has become my personal mainstay as I gain knowledge and skill as a brewer. *How to Brew* aims to provide "everything you need to know to brew beer right the first time," and while the book does accomplish that goal admirably, it gives you little sense of the scope of the book. To take one example, where *BQB* has a section in the "Ingredients"



chapter discussing the qualities of the different brewing malts, *How to Brew* has an entire chapter called "Understanding Malted Barley and Adjuncts". It includes treatments of the malting process, malt flavor development via different malting procedures, and information on how to read malt analysis sheets in addition to an extended discussion of the various malts in the four broad malt categories (base malt, kilned malt, roasted malt, kilned & roasted malt). With some exceptions, the same depth can be found throughout the book. Another advantage for those with some hard-won brewing experience is the inclusion of a chapter on troubleshooting. One of the frustrations

every homebrewer must face is ending up with a batch of beer that just didn't turn out right, and here you can rely on Palmer's expertise to help figure out where you went wrong. Overcarbonated bottles? Could be bacterial contamination. Strange aromas? Check your fermentation temperatures.

I mentioned that there were some exceptions to the depth found in *How to Brew*; one such exception is Palmer's treatment of recipe design. For this reason, *Designing Great Beers* by Ray Daniels is an essential addition to every brewing library. As the title implies, the book's focus is on giving you the information you need to craft the kind of beer you want from the ground up. The core sections, called the "Style Chapters," break down the characteristic composition of classic beer styles across both commercial examples and National Homebrew Competition finalist beers. Thus, after reading *Designing Great Beers*, you would know that the middle-of-the-road, dead-



average American Pale Ale contains 87% pale malt, 8% caramel malt, and 5% CaraPils malt, 1.050 original gravity, and 40 IBU derived mainly from Cascade hops. Of course, the reason that's a middle-of-the-road pale ale is because there is some degree of variation allowed within a given style, and *Designing Great Beers* does an excellent job explaining both the tolerances of any given style and the historical background that led to those variations. Even better, for those of us with a "get to the point" attitude, each Style Chapter has a final one-page summary of the key aspects of a style as discussed.

Now, there are those of us who brew, and then there are those who brew. For those homebrewers who really want to understand the nuts and bolts of brewing, any reading list must include *Water: A Comprehensive Guide for Brewers* by John Palmer and Colin Kaminski. This recent addition to Brewer's Publications Brewing Elements Series is perhaps the first treatment of the subject where effort has been made to make the complex subject of brewing water chemistry comprehensible to an audience that includes homebrewers. Make no mistake, though: this is a technical book! Moderate understanding of chemistry concepts like "pH," "equilibrium," "alkalinity," and "titration" is helpful in getting into this book, but if you work at it you will be rewarded with a deeper knowledge of how to make your homebrewing an exact science in your quest for the perfect brew. Homebrewers will likely be particularly interested in Chapter 5, "Residual Alkalinity, Malt Acidity, and Mash pH," and Chapter 7, "Adjusting Water for Style," though both of these chapters build on concepts introduced in the earlier chapters of the book. Later chapters discuss water issues relevant to larger brewing setups verging on small breweries and are meant as an introduction to issues such as wastewater treatment rather than a comprehensive guide.



On the opposite end of the spectrum lies *The New World Guide to Beer*, Michael Jackson's classic exploration of brewing history, styles, and traditions across the globe. Whereas *Water* is a hard-nosed treatise on a crucial aspect of brewing science, *The New World Guide* is manifestly un-technical; the prose verges on poetry as Jackson rhapsodizes on the *Hofbrauhaus* in Munich or discusses the provenance of Czech pilsener.



Over twenty different brewing countries are represented (though Germany alone occupies nearly a fifth of the book) and brewing styles are discussed in thorough detail. It is this stylistic information which is most useful from a brewing standpoint; Jackson makes sure to include original gravity, ABV, and IBU information for the beers he discusses, along with a wealth of subjective information relating to taste, appearance, serving customs and notes regarding traditional production methods. No doubt the curious brewer will find much here to pique her interest; I myself was struck by the possibility, mentioned in the section on

Berliner Weisse, of producing a beer without boiling the wort! Note that this book has been out of print for a long time and may be had on the secondary market, but not likely to be found on the local homebrew store shelf.

With these five books, I consider my own library to be well-founded, but I fully expect to continue reading and adding to my stock as I grow as a homebrewer. Whether you're just starting out, have a few brews under your belt, or want to take a well-established hobby to the next level, these books should help you as much as they helped me. Cheers, Alex!

CIDER'S THE NEW KID ON THE BLOCK



In response to several good apple harvests and increased interest in hard cider, we have added the category of cider to our website home page. We hope to increase the awareness of this home beverage at the same rate we have with beer and wine. Wouldn't that be awesome? <http://www.thebeveragepeople.com/pdf/webwinepdf/AppleCiderYeasts.pdf>

The New Cider Maker's Handbook by Claude Jolicoeur

The *New Cider Maker's Handbook* provides an accessible overview of the cider making process for beginners with recommendations for selecting and growing cider-appropriate apples and information on juice-extraction equipment. Including directions on how to build your own grater mill and cider press.



Additionally, Claude discusses some of the major components of apple juice and how these influence the quality of the cider. He excels at providing detailed information about the fermentation process and a description of methods used in the production of either dry or naturally sweet cider, still or sparkling cider, and even ice cider.

The *New Cider Maker's Handbook* will appeal to both serious amateurs and professional cider makers who want to increase their knowledge, as well as to those who want to grow cider apples for local or regional producers. Novices will appreciate the overview of the cider-making process, and, as they develop skills and confidence, the more in-depth technical information will serve as an invaluable reference that will be consulted again and again.

BK165\$44.95.

ISBN: 9781603584739
Full-Color Throughout
8 x 10, 352 pages

What's new around the shop?

New CO² Regulator CO2 Dual Gauge Regulator 0-60 psi w/ 1/4" Shutoff and Check Valve with spare washer.
KEG18-14 \$69.99



Pico HP Digital Scale. Extra-sensitivity normally found in more expensive scientific scales. Measures in grams, ounces, pounds and kilograms. See page 22.
Capacity: 1.11 lbs./500g Graduation: 0.005 oz / 0.1 gram (50 g Maximum tare weight).
TE358\$39.99



Primo NSF Listed Digital Scale. Measures in grams, ounces, pounds and kilograms. Stainless removable weighing plate included. **Shown right.**
Capacity: 11 lbs./5Kg NSF certified.
Graduation .1 oz./1g TE98\$44.99



Cider Yeast Mangrove Jack. New yeast for dry cider we started selling in July last year and it has absolutely taken off. Clean apple flavor even with less than perfect fruit. BY42 \$4.79



California Artisan Cheese Festival comes to Petaluma at the Petaluma Sheraton for the 8th year in Sonoma County Wine Country. Three days of cheese bliss awaits. Meet the cheese makers and their cheeses at an intimate cheese, wine and beer reception.

You can take a farm tour on Friday, sign up for a class to learn from our experts' cheese making workshops; pair cheese with wine or beer and more. Find out about mozzarella making in a hands on seminar taught by **Bob Peak** and **Kimi Wilkinson**.

Attend the Grand Cheese Tasting and Best in Cheese Competition on Saturday night with two dozen restaurants.

Visit the Artisan Cheese Tasting and Marketplace on Sunday where you can taste and buy cheeses from more than 20 artisan cheese makers, artisan wineries, craft breweries and local food vendors. See **The Beverage People** display of cheesemaking supplies and get your question answered on how to get started in this great hobby.

Learn more: <http://www.artisancheesefestival.com>

Brewing with “The Beverage People” Kits

Making delicious, handcrafted beers is a time-honored process anyone can enjoy!

Basic Equipment

For beginners, trying to choose among all the options for homebrewing can be confusing. We want you to be successful from the very beginning, so our recommendations are based on over 30 years of experience.

This list will set you on your way to successful brewing at home.

1. **Brewing Quality Beers**, the book for award winning brewers.
2. A **Brew Kettle** of at least four gallons capacity. Stainless steel or enamel.
3. A **Primary Fermentor** of at least 6.5 gallons capacity. This may be plastic, glass, or stainless steel.
4. A five-gallon **Secondary Fermentor**, or “**carboy**.” Glass or PET plastic.
5. A **Fermentation Air Lock** and **Stopper** to fit both fermentors.
6. A **Siphon Assembly** (Racking Tube, Hose, and Hose Clamp).
7. A **Bottle Filler**.
8. **Bottle Caps**.
9. A **Crown Capper**.
10. **Beer Bottles** (Approximately 52 12 oz. bottles).
11. **Cleaner** such as *TDC™*.
12. **Sanitizer** such as *BTF™*.
13. Bottle and Carboy **Brushes**.

Optional Equipment...

1. Wort Chiller.
2. Outdoor Propane Burner.
3. Thermometer.
4. Hydrometer and Test Jar.
5. Stainless Steel Strainer.

Make your beer following these instructions

1. Bring at least three gallons of water to a boil. If your pot is large enough, start with 5 gallons.
2. Dissolve the *water treatments*.
3. If your kit contains *brewer's barley*, begin by adding grain to a **saucepan** of hot water. Allow to steep at approximately 150° F for the time indicated (30-60 min.). Rinse the grain in a **sieve strainer** with 1-2 quarts of 170° F water, and collect the liquid in your **boiling kettle**, discarding the grain.
4. Stir in the *dry malt extract* (and *dry rice extract* or *dextrin powder* if called for in your kit).
5. Bring to a boil.
6. Add *hops* as recommended in your kit instructions.
7. Complete the one-hour boil.

NOTE: Once the boil ends follow proper sanitation methods.

8. Cool (if possible, use a **wort chiller**).
9. You now have unfermented beer, this is called “*Wort*.” Transfer your Wort to a sanitized 6.5- gallon **primary fermentor**. When the temperature approaches 70° F. then add the *yeast*.
10. Fermentation usually starts within 24 hours. Agitate fermentor day and night until fermentation starts. Keep the fermentor tightly covered, with a **fermentation air lock** attached. The air lock should be filled half full of sterile water and the lid



Getting started



Add cracked grain



Stir in dry malt extract



Rinse cracked grain



Bring wort to a boil, and proceed with hop additions

Continued next page.



Turn to the next page for our lineup of quality equipment...



Use a timer as a helpful reminder for your hop additions



Transfer your Wort to a sanitized Primary Fermentor



Rack to fill a Secondary Fermentor

attached.

11. After three to seven days of active fermentation, or when bubbling has virtually stopped in the lock and the foam has receded to the surface, the beer is ready to transfer to a sanitized 5 gallon **carboy**.

Siphon carefully, splashing the beer as little as possible. Fill the **carboy** up to the neck, and attach a **fermentation lock**.

12. Give the beer a week or more, of settling (as directed in your kit instructions).

13. Finish the brew by following the instructions for bottling in next box.

Bottle your beer following these instructions

1. Sanitize bottles by standing them for at least two minutes in a *BTF Iodophor solution* (1 Tablespoon Iodophor in five gallons of water). After emptying them, store the bottles upside-down in their cases until ready to use. Sanitize your bottles weeks ahead or on bottling day.
2. Boil *priming sugar* in a 3/4 cup of *water* for 5 minutes.
3. Siphon *beer* from **secondary fermentor** back to your sanitized **primary fermentor** or **bottling bucket**.
4. Thoroughly stir *priming sugar solution* into the *beer*.
5. Attach the **bottle filling wand** to the **hose/racking tube** and fill your **bottles** to within 1/2" of the top. Place a **crow cap** on top and crimp with the **capping tool**. Return the bottles to the cartons and set aside to carbonate for 1-2 weeks at room temperature.
6. Chill down a bottle and pop the cap. Pour gently to leave the *yeast sediment* behind. **Enjoy!**



Success!

©2013 photos from Mitch Rice, *Studio Fifteen*

EQUIPMENT KITS

Our Equipment Kits

Our kits adapt commercial brewing methods to the needs of home brewers and pilot breweries.

Each kit will enable you to brew any style of beer you'd like and each is expandable. Make larger batches just by adding more containers. Brew great beer every time.

No matter how far you go with the hobby, everything in our kits will continue to be useful. Also, see page 23 for beer bottles.

Upgrade to the **Super Standard Equipment Kit!** Includes everything that comes in the Standard Equipment Kit plus our 32 qt Stainless Brewing kettle. The perfect size kettle to brew 5 gallons of beer.

BN28..... \$194.99

NOTE:

You can exchange the five gallon PET plastic Carboy for a five gallon Glass Carboy in any equipment kit for \$15 plus additional shipping charges.

Standard Equipment Kit

(photo right)

Our brewery contains a full size **6.6 gallon plastic fermentor and lid**, **five-gallon PET plastic bottle** for secondary storage, **Fermentation lock and 2 drilled rubber Stoppers**, **Siphon assembly**, **Bottle Filler**, **“Emily” Capper**, **144 Crown Caps**, **stirring Spoon**, a **Bottle Brush**, cleaner (TDC) **sanitizer (BTF)** and the book *Brewing Quality Beers*, third edition by Burch

BN21\$99.99



The “Beverage People” Standard Equipment Kit.

Deluxe Equipment Kit

(photo left)

This kit includes everything that comes in the Standard Equipment Kit plus a **six and a half gallon glass Carboy** with additional **Fermentation Lock and drilled rubber Stopper**, a **carboy Brush**, an **8” dial top Thermometer**, and **Hydrometer and Test Jar**.

BN22.....\$179.99



The “Beverage People” Deluxe Equipment Kit.

Super Brewer Equipment Kit

(photo right)

This kit has it all. It is designed to save you time and makes your brewing day more effective to ensure successful brewing time after time. Everything is included from both the standard and deluxe kits plus you get a **longer 12” dial top Thermometer**, a **full sized 32 qt Brewing Kettle**, **25’ copper Wort Chiller** and **2 cases of 12 oz Glass Bottles**.

BN33.....\$359.99



The “Beverage People” Super Brewer Equipment Kit.

©2013 Mitch Rice,
Studio Fifteen, Page 8-9 and product photos.



**5 Gallon Personal
All-Grain Brewery**



10 Gallon Professional All-Grain Brewery

We've spent 25 years perfecting our brewery design to benefit both home brewers and pilot breweries. This brewery excels at utilizing a small space with our offset burners and all gravity flow. No high overhead flames, no pumping or lifting of heavy kettles is needed. All that you add is one propane tank.

The fully adjustable high pressure regulator operates all three burners independently. Included are three kettles with lids: the mash/lauter kettle comes with a false bottom, and the hot liquor kettle with a shower tree for gentle sparging of the grain. All kettles come with 1/2" stainless steel shut off valves and tubing for draining. See list below to order kettles separate from the brewing rack, or if you already own kettles, you may order just the brewing rack with plumbing and burners.

PB08 The Complete 5 Gallon Personal Brewery with three PolarWare (USA) 32 qt. kettles\$1695.00
(Rack is 16"W x 32"L x 50"H)

Components available separately:

PB43 **Brewery Rack with plumbing and burners**\$875.00
K05 **Mash/Lauter Kettle**\$294.99
K07 **Hot Liquor Kettle**\$279.99
K02 **Boiling Kettle**\$269.99
K08 **False Bottom**\$95.00
SP54 **Shower Tree Alone**\$14.99
PB07 **1/2" Full Port Ball Valve (stainless)**\$19.99

PB09 The Complete 10 Gallon Professional Brewery with three Heavy Duty (China) 60 qt. kettles\$1795.00

PB09-P The Complete 10 Gallon Professional Brewery with three PolarWare (USA) 60 qt. kettles\$1895.00
(Rack is 19"W x 38"L x 50"H)

Components available separately:

PB12 **Brewery Rack with plumbing and burners**\$895.00
K13 **Mash/Lauter Kettle**\$359.99
K12 **Hot Liquor Kettle**\$299.99
K11 **Boiling Kettle**\$289.99
K14 or K03 **False Bottom**\$95.00
SP54 **Shower Tree Alone**\$14.99
PB07 **1/2" Full Port Ball Valve (stainless)**\$19.99

5 GALLON INGREDIENT KITS



Ingredients in kits will vary with kit selected.

Our kits are premeasured to assure your success. Complete instructions will guide you through your first beer and introduce you to 27 different beers. The recipes are tested by our award winning staff.

North American Beers

BN01 American style Light Lager (*)

A blonde to golden beer with a crisp, smooth taste. Richer in flavor and body than most commercial examples.

BN02 American style Dark Lager (*)

This is a premium dark beer in the North American style. Like some of the best known south-of-the-border examples, it has a refreshing taste and a long, complex finish.

Kits above are each \$32.99

BN53 Cream Ale (*)

An adaptation of American Lagers, cream ales are golden, refreshing beers that are fermented as ales—kept in cold storage before bottling. **Ours has a rich, creamy, long-lasting head and mild smooth flavors, followed by mild hop bitterness.**.....\$42.99

BN14 American Pale Ale

The entry leader of our pale ale series is light and crisp with balanced hop flavors and aromas. Pronounced fruitiness, distinct hop character, and a dry finish. **Anyone who ever ordered a pint would likely have another.**\$39.99

BN19 American India Pale Ale (IPA)

One of the historic pale ale styles, our IPA follows the California tradition of higher hop rates than the English. This style offers a pretty amber color, full body, and overt hops bitterness and aroma. **One of our most popular kits.**\$47.99

Yeast Choices

Kits with an asterisk (*) come with liquid yeast, while the others come with dry yeast. You may also change any kit with a dry yeast to a liquid yeast. Ask us and we'll happily make the selection for you.

Yeast upgrade is \$3.99.

BN125 Black India Pale Ale (IPA) **NEW!**

The march to IPA land continues to expand and the Black IPA's are leading the way. This version was a successful recipe we published in 2011 and incorporates a new grain from Briess Malting - Midnight Wheat. A hefty, lush ale you will enjoy in place of your standby American IPA. **Our newest kit.**\$48.99

BN117 Imperial India Pale Ale (IPA)

Imperial (or double) India Pale Ale is a modern American extension of traditional English and American IPA's. They are much stronger and much hoppier than their standard-strength cousins, but the best examples—like ours—still have good balance between hops and malt. With three packs of bittering hops and two more for flavor and aroma (including dry hopping) this beer packs about 90 gravity points for malt and 90 IBU's of hop bitterness. Want a big, hoppy beer?

Give this one a try.\$59.99

English Ales

BN124 London Mild Brown Ale (*)

This easy-drinking brown ale originates from the time described in *Old British Beers*, predating the arrival of pale malts in the 1680s. Earlier malts, dried over fires of hardwood or straw, resulted in ales with a nut-brown color, just like this beer. Originally one of the contributors to the development of porter, London Mild is the "starter" in the English brown ale series, progressing on with Nut Brown, Porter, and Stout. \$34.99

BN07 Nut Brown Ale

Echoing the historic ales of England's Newcastle district, this recipe for a nut brown ale is less hoppy than American (or Texas style) brown ales and higher in gravity than its London cousins. An ale that's not as dark or heavy as stout or porter, but richer than most pale ales.\$36.99

BN20 ESB - Extra Special Bitter (*)

Our ESB is a smooth, satisfying beverage with no sharp edges. Rich color and full, round body in a medium gravity ale. **(Despite the name, it's less bitter than most IPA's)**

BN08 Porter (*)

The beer of the Industrial Revolution. This smooth, creamy dark ale profoundly reflects its origins in 18th century Britain. Dark, toasty, and medium hopped it is a thick, strong beverage.

BN09 Irish style Stout (*)

Love those black stouts from Ireland? You can make a great version at home with this kit. Black color, firm hops, a dry finish (for stout), and a very rich flavor profile, great on draft.

Kits above are each\$46.99

BN121 Dark Chocolate Porter

Porters have had a long tradition of added flavorings. While references cite a long list of strange ingredients, we add only the familiar and very agreeable “Scharffen Berger”™ cocoa powder, with mellow and warm cocoa aromas and flavors.

BN36 Strong Coffee Stout (*)

A fabulous combination of flavors from dark caramel and black malts melded with the freshness of great coffee. **Truly a Northern Californian’s cup of tea.**

BN54 Oatmeal Stout (*)

Oatmeal has long been a popular grain addition for stouts. This oatmeal stout is rich, and malty, black in color with mild bitterness. The oatmeal contributes a thick and creamy head and a slight sweetness in the finish

Kits above are each\$54.99

Wheat Beers

BN04 Wheat Beer

Our crisp, refreshing wheat beer is the modern California microbrewery style. Moderately hopped and brewed with a clean, neutral ale yeast, it can easily serve as your weekend “lawn-mower beer” while offering a very satisfying experience. **\$32.99**

BN05 HefeWeizen (above kit with liquid yeast #3056).. \$35.99

BN120 Honey Wheat Beer

A *Beverage People* specialty that includes a jar of our own **Meadmakers Magic™ pure clover honey**. Similar in style to the above wheat beer, the honey fermentation adds a special creamy aftertaste.**\$44.99**

BN15 Fruit Ales

Take your wheat beer to a new level! Enhance a California style wheat with **your choice of natural fruit flavor: peach, raspberry, blueberry, blackberry, or apricot.****\$44.99**

European Beers

BN10 Light Lager (European Pilsner) (*)

Of the great Old World beers, pilsner is actually one of the youngest, dating only to about 1842. Enjoyed with some variations the world over, our recipe for this classic beer reflects the golden color, rich body, and fragrant hops characteristic of the original. **Very crisp and refreshing.**

BN11 German Amber (Altbier) (*)

While commercial German brewing is dominated by lagers, fine examples of ales are still brewed there. This style is primarily from the Dusseldorf region. Ours is a rich, complex, amber ale with the unique nutty taste of “*Special B*” malt. **Our kit comes with an authentic German Ale yeast strain.**



BN12 Amber Lager, Oktoberfest (*)

These rich amber lager beers are closely related to the Märzen (March) beers of Munich, Germany. Before refrigeration, beers made in March had to last all summer until brewing resumed in the fall. **Celebrate with our amber, complex, toasty Oktoberfest.** If it seems familiar, it may be because the Austrians brought amber lager brewing to Mexico.

Kits above are each\$41.99

Strong Beers

BN26 Bock (*)

Ours is a bock in the true Munich style—a strong lager, lightly hopped, with a rich body and creamy head. This is one of the classic German beers, rarely seen in commercial production in North America.

BN122 Irish Strong Red Ale (*)

While Irish brewing is perhaps best known for its black stouts, some ales in Ireland have been red since before detailed brewing records were kept—the exact origin for the style is unknown. What is known—and is still true today—is that these beers are rich, and malty, mild in bitterness, and of a distinctly reddish hue. **Our recipe includes the specialty malt, “Melanoidin”, for true red beer color and malt flavor.**

Kits above are each\$52.99

BN18 Belgian Strong Ale (*)

Belgian ales are well known for their strength and the diversity of their flavoring ingredients. Our example is light in color, but big on flavor; smooth and strong. **We include Belgian “candi sugar” for authentic old-world character.**

BN119 Strong Scotch Ale (*)

Be aware, Laddie (or lassie): if it says “Scotch Ale” (like this one), it’s a **wee bit stronger than a beverage called “Scottish Ale.”** This strong beer gained international renown as early as 1578. Our version is an amber, malty ale that may bring you visions of kilts and highland dancing.

Kits above are each\$55.99

BN24 Royal Imperial (Russian Stout) (*)

Byron Burch, founder of *The Beverage People*, won “Homebrewer of the Year” with the stout that inspired this recipe. A very high gravity stout with rich chocolate and roast malt flavors, it epitomizes the ale style “originally brewed for Catherine II, Empress of all the Russias” in the 1780’s. This version is a wonderful beer for a cold winter’s night. ...**\$61.99**

LIQUID & DRY MALT

Malted Barley Wheat & Sorghum

GETTING STARTED GLUTEN FREE

“Black Pearl” Buckwheat Chocolate

Brown Ale (Gluten Free) (EX5)

6 lbs. White Sorghum Syrup
1 lb. Dry rice extract
1 lb. Dark (D2) Belgian Candi Syrup
4 oz. Dextrin powder
1 lb. Whole Buckwheat (groats),
toasted
(see below)
1 tsp. Amylase enzyme powder
6 oz. Scharffen Berger cocoa powder
¼ tsp. Gypsum
¼ tsp. Calcium Chloride
½ tsp. Chalk
2 Tbsp. Irish Moss (15 min.)
1/2 oz. Perle Hop (60 min.) 18.2 IBU
1/2 oz. Perle Hop (30 min.) 6.3 IBU
3/4 oz. Cascade Hop (30 min.) 6.6 IBU
1 oz. Cascade Hop (5 min.) 4.4 IBU

Water to 5 gallons (2 qts. set aside for
minimash and 3 qts. for sparging)
3/4 cup Corn Sugar for Priming
1 Fermentis Safale 04 English Ale
Yeast

SG 1.066 - IBU 35.5

Your whole buckwheat may be labeled something like “Buckwheat (groats) lightly toasted.” The kernels will be off-white to light tan. For this beer, we want them toasty and brown. Spread the groats on a dry cookie sheet and toast in the oven at 325 deg. F for 25 minutes, stirring from time to time. Cool. Working in batches, whirl toasted buckwheat in a blender briefly with some of your 2 qts. of minimash water—just long enough to crack the grain. Put cracked grain and water, plus any remaining water of your 2 qts., into a small pot. Heat to 122 deg. F and stir in 1 tsp. Amylase powder. Cover and let stand 30 min.

Add brewing water to kettle and begin heating. Meanwhile, heat your reserved sparge water in another pot or teakettle to 170 deg. F. Pour buckwheat mash into a collander over your brew kettle. Rinse with the 3 qts. of hot water. Begin boil, adding hops as indicated. Add remaining ingredients except cocoa and priming sugar. Boil 55 minutes, add cocoa and last hop addition. Boil 5 minutes more.

Dry Malt Extracts (DME)

DME is malt extract reduced to powder, rather than syrup. All our dry malts are unhopped. Yield is nearly 20% higher per pound, and the flavors are smoother than liquid extracts.

Proudly featured in our ingredient kits.

DME06 Light , 3 lbs.	\$11.99
DME01 Light , 5 lbs.	\$17.99
DME07 Amber , 3 lbs.	\$11.99
DME02 Amber , 5 lbs.	\$17.99
DME08 Dark , 3 lbs.	\$11.99
DME03 Dark , 5 lbs.	\$17.99
DME10 Weizen (65% Wheat and 35% Barley malt) 3 lbs.	\$11.99
DME05 Weizen , 5 lbs.	\$17.99

Gluten Free Brewing Extract

White Sorghum Syrup

Functions as a *gluten-free* malt extract substitute. (7 lb. tub)

BM30 **White Sorghum** \$21.99

Malt Syrup Extracts

100% malt syrups are un-hopped.

Briess (American)

100% malt, very popular
3.3 lb Plastic screwtop jar.

BM07 Light	\$12.99
BM11 Amber	\$13.99
BM15 Dark	\$12.99
BM09 Rye	\$12.99



Alexanders (American)

100% malt, top notch extracts
(4 lb. can)

CM21 Pale	\$15.99
CM22 Wheat	\$15.99



Sorghum Syrup Brewing Substitute for Malt

One-half to one percent of the American population suffer from an Auto-immune disorder known as celiac disease. Conventional brewing malts all contain gluten (AKA the trouble maker). Gluten is a composite of the proteins gliadin and glutenin, which contribute to an allergic response in people who have the disease.

Not all is lost for those who have to adhere to a gluten free diet though. They can still drink beer! Gluten free sugar (a replacement for malted barley) is now widely available to homebrewers.

Sorghum is a grass related to sugar cane and is grown in warm climates around the world. It yields grain that can be used as food, foliage suitable as animal fodder, and the sweet syrup known as sorghum molasses in the American south—and sorghum does not contain gluten. It is the syrup that proves suitable for a fermentation that produces a pleasant beer-like beverage with some sorghum non-fermentable components taking the place of familiar beer maltiness.

BARLEY MALT & OTHER GRAIN

We pride ourselves on keeping up with the latest arrivals on the brewing scene and nowhere is that more obvious than in our fresh grain selection. If you are a beginner at all-grain brewing, see *Brewing Quality Beers*, 3rd edition, pages 73-88.

Please ask if you wish your grain to be ground. We charge a nominal 10¢ per pound to mill the malt. Although cracked malts have a shorter storage life than whole grains, under reasonable conditions (cool and dry), they can be kept for several months. Figures in parentheses are degrees of color (SRM).

Ask us to mix your malts for the same recipe, or we will send them packaged in separate sacks.

Base Malts 1 lb.

G41	US NW Pale Ale Malt (2.6)	\$ 1.19
G85	Organic 2-Row Malt (1.8)	1.49
G43	6 Row Pale Brewer's Malt (1.8)	1.29
G65	German Pilsener Malt (1.8)	1.49
G61	Belgian Pilsener Malt (1.5)	1.49
G59	English Pale Malt (3)	1.39
G53	U.S. Red Wheat Malt (2.6)	1.39
G69	Canadian White Wheat Malt (3)	1.29
G38	German Wheat Malt (2)	1.49
G52	U.S. Rye Malt (2.5)	1.39
G81	German Kölsch (2)	1.39

Smoked Malt 1 lb.

G91	Briess Smoked Malt, cherry wood (5)	1.89
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Grain Malt Mill

M01	"Corona" Mill with high hopper	59.99
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Specialty Malts 1 lb.

G50	U.S. Carapils (Dextrine) Malt (1.2)	1.49
G87	German Acidulated Malt (2.5)	1.79
G67	German Vienna Malt (4)	1.59
G68	German Munich Malt (6)	1.59
G49	German Dark Munich Malt (11)	1.59
G44	U.S. Light Caramel Malt (20)	1.39
G77	German CaraRed® (22)	1.79
G63	Belgian Caramel Vienna Malt (21)	1.69
G75	Belgian Biscuit Malt (23)	1.59
G42	Canadian Honey Malt (25)	1.59
G71	Belgian Aromatic Malt (25)	1.59
G51	U.S. Victory® Malt (28)	1.49
G74	German Melanoidin Malt (30)	1.59
G54	U.S. Special Roast (35)	1.59
G45	U.S. Medium Caramel Malt (40)	1.39
G76	German Caramunich® Malt (35)	1.79
G46	U.S. Medium Dark Caramel Malt (60)	1.49
G80	English Brown Malt (60)	1.69
G60	English Crystal Malt (50-60)	1.59
G47	U.S. Dark Caramel Malt (80)	1.49
G72	U.S. Extra Dark Caramel Malt (120)	1.59
G64	Belgian Special B Malt (150)	1.69
G83	English Pale Chocolate Malt (185)	1.69
G84	German Carafa® Chocolate Roasted Dehusked Malt (300)	1.89
G55	English Chocolate Malt (500)	1.69
G56	English Black Patent Malt (620)	1.69
G58	U.S. Black Roasted Barley (500)	1.59
G62	U.S. Midnight Wheat (550)	1.59

Malting Companies:

Belgium: *Dingemans, Castle*
 U.S.: *Briess, Great Western*
 England: *Baird & Sons, Thomas Fawcett, Crisp*
 Canada: *Gambrinus Malting, Canada Malting*
 France: *Malteries Franco-Belges*
 Germany: *Weyermann's, Best Malz, Global*

Full Sacks

Sack malts are either 55 or 50 lbs. Will ship with exact UPS shipping charges, please see page 31 for details.

G48B	2 Row NW Pale Malt (2.6)*	49.99
G78	Organic 2 Row Pale Malt (1.8)	69.99
G03	6 Row Pale Brewer's Malt (1.8)*	54.99
G25	German Pilsener Malt (1.8)	69.99
G21	Belgian Pilsener Malt (1.5)	79.99
G19B	English Pale Malt (3)	74.99
G13	Red Wheat (2.6)*	64.99
G29	Canadian White Wheat Malt (3)	59.99
G37	German Wheat (2)	69.99
G12	US Rye Malt (2.5)*	59.99

*50 pound sacks

Flaked Grains 1 lb.

AD25 Flaked Oats (Unmalted)

For making oatmeal stouts.

AD31 Flaked Barley (Unmalted)

Up to a pound added to the mash of a porter or stout, will increase head retention and add body.

AD27 Flaked Wheat (Unmalted)

Also increases head retention.

AD40 Flaked Rye (Unmalted)

Distinctive crisp flavor; use 1 to 2 lbs per 5 gallons.

AD45 Flaked Rice (Unmalted)

Traditional ingredient in American lagers and some Cream Ales.

AD29 Flaked Maize (Corn)

Used in place of rice to make American Lagers and increase alcohol in light ales.

Any of the ABOVE 1 lb. each 1.99

AD39 Rice Hulls

Useful for creating a filter bed for grains which lack hulls. Use 1/2 lb. with 4-10 lbs of wheat or rye malt..... 1.59

AD43 Unmalted Wheat Berries

Use in making spiced wheat beers, Witbier. Use up to half the grain bill with malted barley and flaked oats..... 1.49

The addition of at least one pound of Specialty malt per 5 gallons of beer will give a malt extract recipe fresh grain aromas, depth of flavor and malty after taste.

Note that a recipe calling for "Crystal Malt" is the same as "Caramel 40" unless a different color value is stated.



HOPS

Hops boiled with the wort (bittering/boiling/kettle hops) slowly release acids that bitter your beer and help preserve it. Hops added at the end of the boil, or during fermentation (aromatic/finishing hops), add aroma and fresh-hop flavor. Any hop variety can be used for either purpose.

One of the most important things about hops is that they be fresh, full of both the bittering acids and the aromatic essential oils. Keeping them that way requires protection against air, moisture, heat and light. **Therefore, all of our hops are packaged in special oxygen-barrier bags.**



Hop picking in Sonoma County circa 1890.



We print the alpha acid percentage on the hop package. This is important if you're adding hops by IBU's, rather than by weight alone. (See *Brewing Quality Beers*, 3rd edition, pp. 31-36). Alpha acid levels will vary, current alpha acids are in parentheses.

Raw Hops (Whole, flower)

Packed in 2 oz. Oxygen Barrier bags. \$3.99 each.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H40 Centennial (10.1) H120R Citra (13.9) H91R Chinook (15.6) H94R CTZ (17.5) H98R Magnum (16.4) H84R Nugget (13.8) H75 Simcoe (13.2)	H59R Cascade (7.4) H64R Northern Brewer (10) H63R Perle (9.1) H99R Willamette (5.1) H79 Amarillo (8.9)	H88R Cyrstal (5.0) H92R Fuggle (5.1) H60R Golding (5.6) H72R Mt. Hood (7.6) H61R Saaz (4.2)

Pelletized Hops

Choose from table below. Domestic varieties are \$3.99 each. Imported and premium varieties marked with (*) are \$4.99 each. Most are packed in 2 oz. Oxygen Barrier bags.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H120 Citra (13.9) * H39 Chinook (11.4) H55 CTZ (15.0) H19 Magnum (12.3) H45 Nugget (13.5) H46 Simcoe (13.5) H58 Summit (14.2) * H36 Zythos (Amarillo Substitute) (8.4) *	H06 Amarillo (8.4) * H44 Cascade (6.9) H54 Centennial (11.8) * H37 Cluster (7.9) H51 Golding (7.2) * H38 Northern Brewer (9.6) H52 Perle (7.6) * H82 Falconer's Flight 7 C's (9.9)	H65 Fuggle (5.2) * H98 Hallertau (4.1) * H53 Liberty (4.9) H42 Mt. Hood (5.5) H50 Saaz (3.4) * H49 Spalt (3.2) * H34 Strisselspalt (2.9) * H292 Styrian Golding (3.1) H96 Tettnang (4.6) * H47 Willamette (5.2)



Check out the back page of this newsletter/catalog for our spring sale of Hop Rhizomes!

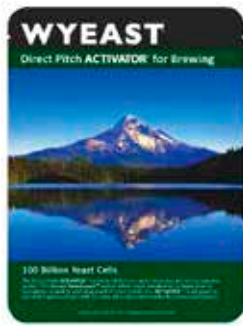
COLUMBUS, TOMAHAWK, AND ZEUS are all names for the same hop, so it is also called CTZ.

CENTENNIAL-TYPE is a blend made from 70% Cascade and 30% Chinook.

FALCONER'S FLIGHT 7 C's is a blend of Cascade, Centennial, Chinook, Citra®, Cluster, Columbus and Crystal plus additional experimental varieties. Created by Hopunion in 2010 to commemorate Northwest brewing legend, Glen Hay Falconer.

Alpha Acids in parentheses are current for Spring 2014

LIQUID YEAST



Wyeast Brewer's Choice "activator packs" are a direct pitch for 5 gallons of beer. If a yeast is three or more months older than the date of manufacture, (noted on the pack), or to make 10 gallons, please make a starter.

Wyeast products are designated with (#xxxx) after the yeast name.

Wyeast 125 ml. Activator Pack \$6.99

White Labs yeast vials, will direct pitch 5 gallons of beer. Best if used before the manufacturer's expiration date (printed on the label). For making 10 gallons, a quart starter should be prepared.



White Labs yeasts are designated with (WLP#xxx) after the yeast name.

White Labs 50 ml. Vial \$7.49

SPECIAL ORDERING YEAST

Wyeast or White Lab Yeasts have large libraries to choose from on their websites. In addition to our stock inventory listed here, we can order any of their yeast or bacteria for you with an advance notice of approximately 2 weeks.

Lager Yeasts

BY01 St. Louis Lager Yeast (#2007)

Used by a well-known American brewery, this yeast tends to produce crisp, clean flavors. Ferments down to 40° F. (71-75% attenuation)

BY02 Oktoberfest/Marzen Lager Yeast (WLP#820)
Now available year round. (65-73%) (50-55°F.)

BY03 Bavarian Lager Yeast (#2206)

Rich, complex yeast which accents maltiness, with a touch of sweetness in the finish. Great for Bocks and Viennas. (73-77%) (46-58°F.)

BY04 German Lager Yeast (WLP#830)

For all lager beer styles. (74-79%) (50-55°F.)

BY06 Munich Lager Yeast (#2308)

This very complex strain produces exceptional, frequently prizewinning, beers. Two thirds of the fermentation should take place at 45-47°F. The rest of the fermentation should take place at 55-65°F. Requires three weeks of lagering. (73-77%)

Mixed Style Yeasts

BY21 California Lager™ Yeast (#2112)

Produces California Common style beers at 58-68°F. Use for Steam™ and British Ale styles of Beer. (67-71%)

BY36 German Ale/Kölsch/Alt Yeast (#1007)

Low ester, top cropping ale yeast. (73-77%) (55-68°F.)

Ale Yeasts

BY12 American (Chico) Ale Yeast (#1056)

This clean, neutral-flavored yeast can ferment to 50° F. One of the rare ale yeasts that can be used for lagers. (73-77%) (60-72°F.)

BY11 American Ale II Yeast (#1272)

Fruiter and more flocculating than #1056. (72-76%) (60-72°F.)

BY05 California Ale Yeast (WLP#001)

White Labs Chico Ale Yeast (73-77%) (68-73°F.)

BY13 London Ale Yeast (#1028)

This strain is noted for a distinct aroma identified with Worthington White Shield. (73-77%) (68-73°F.)

BY18 London Special Yeast (#1968)

"Fuller's" style ale strain. Needs a lot of agitation to keep yeast working. (67-71%) (64-72°F.)

BY15 English Ale Yeast (WLP#002)

Best for Extra Special Bitter and ales with some residual sweetness. (63-70%) (65-68°F.)

BY14 British Ale (#1098)

Whitbread English ale. (73-75%) (64-72°F.)

BY19 Irish Ale Yeast (#1084)

A richly complex yeast with buttery overtones. Perfect for stouts and porters. (71-75%) (62-72°F.)

BY24 Irish Ale Yeast (WLP#004)

Good yeast strain for all dark ales. (69-74%) (65-68°F.)

BY17 Edinburgh Ale Yeast (WLP#028)

Versatile, for malty scottish ales. (70-75%) (65-70°F.)

BY22 Burton Ale (Porters and Stouts) Yeast

(WLP#023) Excellent for IPA, bitters, porters and stouts. (69-75%) (63-70°F.)

Wheat Yeasts

BY26 American Wheat Yeast. (#1010) Dry, crisp top cropping yeast, also good for Kölsch/Alt beer. (74-78%) (58-74°F.)

BY20 Bavarian Wheat Blend (#3056) A top-fermenting neutral ale strain and a Bavarian wheat strain for a subtle German style wheat beer. (73-77%) (64-74°F.)

BY43 Belgian Witbier Yeast (#3944) Produces a complex flavor profile with a spicy phenolic character and low ester production. Ferments fairly dry with a finish that complements malted and unmalted wheat and oats. (72-76%) (62-75°F.)

BY44 Hefeweizen Wheat Yeast (WLP#300) Will produce the traditional clove/banana esters associated with German wheat beers. Retains the cloudy appearance of that style. (72-76%) (68-72°F.)

Belgian and Strong Beer and Wine Yeasts

BY25 French Saison Yeast. (#3711) Enhances the use of spices and aroma hops, high attenuation to 83%, yet leaves an unexpected silky and rich mouth-feel. Alcohol to 12% ABV. (77-83%) (65-77°F.)

BY45 Belgian Saison I Yeast. (WLP#565) Slightly sweet, peppery and spicy. (65-75%) (68-75°F.)

BY41 Belgian Lambic Yeast blend. (#3278)

Lactic bacteria for making gueuze, fruit beers and faro. (65-75%) (63-75°F.)

BY37 Scottish Strong Ale Yeast (#1728)

For malty, strong Scotch ales. Very complex and flavorful. (70-75%) (65-70°F.)

BY40 Belgian Abbey Ale Yeast II (#1762)

High gravity yeast with distinct warming character from ethanol production. Slightly fruity with dry finish. (73-77%) (65-75°F.)

BY38 Trappist High Gravity Ale Yeast (#3787)

Robust, top fermenting, flocculent, high alcohol tolerance. A fairly phenolic yeast strain excellent for higher gravity, abbey-style ales. (71-75%) (64-78%)

BY23 Belgian (Trappist) Ale Yeast (WLP#500)

Top fermenting, flocculent, high alcohol tolerance. Use for Belgian Dubbels, Trippls and some British Barley Wines. (73-78%) (65-72°F.)

BY39 San Diego Super Yeast (WLP#090)

Super clean, super-fast fermenting strain. Neutral in aroma/ flavor, but alcohol-tolerant and very versatile. (76-83%) (65-68°F.)

BY10B Pasteur Champagne Wine Yeast (#4021)

A strong yeast recommended for Meads, and Barley Wines. Full attenuation with wide temperature range.

... Ale Yeasts Cont.

DRY YEAST

Pitch dry yeast on top of the cooled and aerated wort at the rate of 2-3 grams per gallon. Come back to the fermentor about 4-12 hrs. later and shake or stir the wort to distribute the active yeast.

If you wish to activate the yeast, do so in water at 95° F. and allow it to rehydrate for only 10 minutes before pitching into the wort. After that time the unpitched yeast will die from a lack of nutrients.

Dry Beer Yeasts	Grams	Price
BY33 Nottingham Ale	11	\$4.50
BY31 Coopers Ale	15	\$3.50
BY16 SafAle American (US-05)	11.5	\$3.99
BY34 SafAle English (S-04)	11.5	\$3.99
BY32 SafLager (S-23)	11.5	\$5.99
Dry Cider Yeast		
BY42 Mangrove Jack M02	10	\$4.79
Dry Soda and Mead Yeast		
WY23 Prise de Mousse Yeast	10	\$1.99
Dry Distillers Yeast		
BY35 Still Spirits Turbo Yeast	175	\$6.99
(Mixture of yeast and nutrients for high-alcohol fermentation)		



BREWING, FERMENTING, AND PRESERVING AIDS

Brewing Salts

QR25 Gypsum (Calcium Sulfate)

A natural water-hardening mineral, gypsum gives permanent water hardness to pale ales and some other light beers. 2 oz.\$.99

QR28 Powdered Chalk (Calcium Carbonate) Temporary hardness for smoother dark beers. 1 oz.\$.69

QR22 Epsom Salts (Magnesium Sulfate)
Used in very small quantities in pale ales. 2 oz.\$.69

QR30 Calcium Chloride
Added to beers to increase malt flavor instead of salt. 2 oz.\$.99

QR51 Water Treatment & Nutrient
All-in-one mineral and nutrient additive to harden water for ales. Use a teaspoon or two per 5 gallons. 1/2 oz.\$.69

Other Additives

A19 Lactic Acid
Use 2 teaspoons per 5 gallons in the sparge water to avoid an astringent flavor in all-grain beers. Used to adjust pH. 5 oz.\$4.99

Acids for Meads

A05 Citric Acid 2 oz.\$1.69
A14 Malic Acid 2 oz.\$1.99
A10 Tartaric Acid 2 oz.\$2.99

Nutrients

QR11 Yeast Nutrient (Diammonium Phosphate)
A basic mineral nutrient, for low-malt worts. One tsp. in five gallons. 2 oz.\$1.99

QR36 Beer Yeast Nutrient (Wyeast)
Complete Yeast Nutrient packed exclusively for brewers. Use 1/2 teaspoon per 5 gallons at the end of the boil. Vastly improves yeast viability. 1.5 oz Vial\$2.99

QR50 Mead Yeast Nutrient
Special blend of the minerals and nutrients needed for honey wines or beers. Use 2 oz. per 5 gallons. 2 oz.\$2.99



Fining and Finishing

FN09 Irish Moss
Use up to one Tablespoon/ five gallons, last half of boil to clarify beer. 1 oz.\$ 1.99

FN08 Whirlfloc®
Kettle Coagulant with prepared Irish Moss and Sodium Bicarbonate. No need to pre-dissolve. Add to kettle during final 15 minutes of boil. Single tab in kettle treats 3 gallons. 20 tablets\$2.99

Amylase Enzyme
1 tsp. converts 5 lbs. of mash into sweet wort in 15 min. Breaks 1,4 linkage in starch during liquefaction, producing dextrin and a small amount of maltose. Leaves 1,6 links, therefore self-limiting. Use for starch problems in storage or mash tun. **FN27** 1 oz.\$5.99

FN03 Fining Gelatin
One tsp. soaked 30 minutes in 10 oz. water, then heated to dissolve, will help clarify beers. 1 oz.\$1.99

FN07 Isinglass One tsp. treats 5 gallons prior to lagering. 1 oz.\$8.99

FN22 Polyclar VT®
Chillproofs beer by remove excessive polyphenols. 1 oz.\$1.99

Highest Quality Flavorings



“Scharffen Berger” Cocoa

6 oz. tin of pure cocoa for an enticing dark ale or just great hot chocolate.

FL33 6 oz.\$10.99



“Wolf” Extra Dark Roast Coffee

Fresh ground coffee to add to stouts or just brew a warm cup of great coffee.

FL61 8 oz.\$8.99

FL05 Brewers' Licorice

Boil with wort. Great for Stouts. One stick..... \$1.99

B32 Oak Cubes

Cubes of French Medium Toasted Oak. Use 2 or 3 oz. in 5 gallons. 8 oz.\$12.99

FL02 Vanilla Bean

Bourbon Vanilla beans are one of the highest quality vanilla beans on the market.\$1.99

Sugars

Corn Sugar (Dextrose)

AD14 Pre-measured for priming 5 gallons of beer. 6 oz.\$1.69
AD15 5 lbs.\$6.99
AD16 10 lbs.\$11.99

Rice Extract

Use rice as your adjunct of choice, rather than corn for light American lagers. Also use to add alcohol to strong beers without altering the malt/hop profile.

AD18 1 lb.\$4.59

Dextrin Powder

Dextrins occur naturally during the mash if you are using brewer's malts. Added to extract beers (especially nice in dark beers) the “full mouthfeel,” or “body” is increased. AD23 4 oz.\$1.49

Lactose (Milk Sugar)

This is a moderately sweet, but unfermentable, sugar. It is primarily used for sweetening porters and stouts. It will form a haze in light colored beers.

AD20 1 lb.\$2.99



Candi Sugars

Belgian Candi Sugar

Fermentation sugar for Belgian style beers, crystallized beet sugar.

AD11 Clear.\$5.99

Belgian Candi Syrup - Golden

1 lb. The preferred sugar for Belgian Golden Ale, Triple and Blonde type beers where rich caramel flavor and dried raisin back-palate is desired. Use 1 - 3 lbs. / 5 gallons. AD04\$6.99

Belgian Candi Syrup - Dark D-90

Dark - 1 lb. The preferred sugar for all Belgian ales. Mild palate of chocolate, dark stone fruit and coffee, toffee and bread. Use 1 - 3 lbs. / 5 gallons. AD02\$6.99

Belgian Candi Syrup Dark - D-180

Extra Dark- 1 lb. The richest flavored sugar for dark, high gravity Belgian ales. Smooth and fermentable; rich in dark stone fruit flavors, caramels and fresh coffee. Use 1-3 lbs./5 gallons. AD03\$6.99

Honey

Purest grade, light Clover Honey

The basic ingredient for Mead, can also be added in 1-2 lbs for honey beers and home brewed sodas.

AD33 1.5 lbs.\$7.99

AD34 3 lbs.\$14.99

AD10 12 lbs.\$54.99

Fruit

Vintner's Harvest Fruit Products

Use one 49 oz. can per 5 gallons beer or 2 to 3 cans to flavor a mead.

FL44 Raspberry \$19.99

FL47 Blackberry..... \$21.99

FL46 Apricot \$19.99

FL48 Dark Sweet Cherry \$14.99

Fruit Flavorings

Add 2 to 4 oz. per 5 gallons of beer at bottling, to produce excellent *Lambic-style* or other flavored beers. Also used in our fruit ale kits.

FL28 Peach, or FL43 Apricot, or

FL25 Blueberry, each 4 oz..... \$6.99

FL35 Blackberry, 2 oz..... \$4.99

FL41 Blackberry, 4 oz..... \$8.99

FL26 Raspberry, 4 oz..... \$7.99

Spice Rack

SEE ARTICLE IN THIS ISSUE

Use these great spices for Holiday, Belgian and Gruit Ales! You can even brew a beer with no hops at all!

FL40 Bitter Orange Peel, 1 oz \$1.99

FL52 Sweet Orange Peel, 1 oz..... \$2.75

FL17 Coriander Seed, 1 oz. \$1.99

FL18 Cardamom Seed, 1 oz. \$2.50

FL55 Cinnamon Sticks, 2 sticks ..\$1.69

FL23 Sarsaparilla, 2 oz. \$3.99

FL04 Dried Mugwort. Use one ounce per 5 gallons for a Gruit Ale. Boil 60 minutes. 1 oz. \$2.29

FL15 Paradise Seed, 2 g \$1.99

FL19 Juniper Berry, 1 oz. \$1.99

FL05 Licorice Stick , 1 stick \$1.95

EQUIPMENT

Air Locks and Stoppers

- FST04 **Three-Piece Fermentation Air Lock**. Easiest to clean. \$1.29
 FST05 **S-Type Air Lock** \$1.29

Drilled Rubber Stoppers

- FST12 #6 (fits one gallon jugs). \$.99
 FST13 #6 1/2 (fits glass carboys). \$1.19
 FST14 #7 (fits Old Carboys and 500 ml. Flasks). \$1.39
 FST17 #9 (fits 1 Liter Flasks). \$1.99
 FST19 #10 (fits PET Carboys). \$2.79
 FST21 #11 (fits Kegs, 2" opening). \$3.99

- FST36 **Carboy Cap** (fits 3,5,6 gallon carboys) Seals up or takes air lock. \$2.50
 FST38 **Carboy Cap** (fits 6.5 g carboys) \$2.99

Fermentors and Accessories

Glass Carboys (see pg. 31 for shipping)

- GL02 3 Gallon. \$33.99
 GL01 5 Gallon. \$40.99
 GL40 6 Gallon. \$48.99
 GL04 6.5 Gallon. \$49.99

PET Plastic Carboys

Available in original, ribbed design, made in the USA by Better Bottle™(BB) or smooth sided, made in China or Canada by Vintage Shop (VS). Either choice can boast that there is no taste, no odor, non-porous, light and unbreakable. Close with a #10 stopper and airlock or carboy cap.

- GL57 3 Gallon VS. \$24.99
 GL55 3 Gallon BB..... \$24.99
 GL45 5 Gallon BB \$29.99
 GL13 6 Gallon BB. \$31.99
 GL58 5 Gallon VS. \$27.99
 GL59 6 Gallon VS. \$28.99

P01 Plastic Fermentor

- (Food Grade Bucket) \$11.99
 6.6 gallons \$11.99
 P03 **Plastic Lid for bucket** (with hole) #6.5 stopper fits the hole \$2.99
 P02 **Plastic Lid for bucket** (no hole) \$2.99

SP24 Bottling Spigot

- Spigot, plastic, 1" hole x 5/16" drain \$4.99

SP01 Drum Tap

- Spigot, plastic, 1" hole x 5/8" drain, tolerates heat for mashing \$6.99

Carboy Draining Stand, fits all carboys.



- QE44 **Carboy Draining Stand** \$8.99

- QE34 **Carboy Handle** (3,5,6 gallon only) \$7.99

- QE47 **Carboy Handle** (6.5 gallon only)..... \$7.99

- MS02 **Carboy Carrier, Brew Hauler** \$14.99

- QE49 **120 Volt Brew Belt** Wraps around any plastic fermentor to keep a constant warm temperature during fermentation. \$28.99

Stirring Tools



- MS19 18" Wooden Spoon. \$4.99

- MS18 21" Stainless Steel. \$8.99

- MS07 34" Wooden Paddle. \$11.99

- MS11 36" Wooden Mash Rake with heavy frame . \$24.99

- MS01 36" Stainless Mash Paddle. \$28.99

Transfer/Siphon Equipment

Siphon Hose

- HS03 5/16" i.d. Per foot. \$.69
 HS04 3/8" i.d. Per foot. \$.69
 HS14 7/16" i.d. Per foot. \$.79

Plastic Hose Clamps- Shut off type

- FST02 Small 5/16" or 3/8" \$1.69
 FST03 Large 1/2" \$2.99

Manual Siphon Starter

- Large 60 ml. Syringe for 5/16" hose to start siphoning. MS20 \$5.99

Brewer's Emergency Kit

Kit includes: 144 crown caps, priming sugar, 1 pack of dry ale yeast, Irish moss, water treatment, a #6.5 and #10 drilled stopper, a fermentation lock, a muslin bag, and 4 oz. sanitizer. BE6285 \$19.99

In-Line Siphon Starter

- Sanitary Filter (barbed for siphon starting) F500 \$3.99

Auto Siphon Starter

Racking tube inside a cylinder creates a vacuum as it is pulled. Plunge until the racking tube and siphon hose are filled. Order hose to match separately.

- QE42 5/16" or 3/8" \$14.99

- QE43 1/2" \$18.99

Bottle Filler

- QE17 Plastic straight tube with filler end. 5/16" or 3/8" hose \$4.99

- QE02 Plastic with spring \$4.99

Racking Tubes

- Down-flow tip leaves sediment behind.
 QE11 Plastic with curved top, for 3/8" or 5/16" hose. \$3.99
 QE12 Same for 1/2" hose. \$6.99

Racking Tube Holders

Clips to neck of jug or top of bucket to hold the racking tube at any height.

- For 5/16" QE15..... \$2.99

- For 1/2" QE35..... \$2.99

- For Auto-Siphon 5/16" QE14..... \$3.99

- For Auto-Siphon 1/2" QE16..... \$3.99

Sampling Thieves

Removes samples of beer or wine.

- TE49 Plastic 19". \$5.99

- TE48 Plastic 3 piece. (separates for cleaning) 18" \$7.99

- TE51 Glass, 12" \$12.99

- TE77 Glass, 18", w/ Ring Handle . \$49.99

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

- PS31 14"x17" COARSE Mesh/drawstring. \$6.99

- PS44 14"x17" FINE Mesh/drawstring. \$7.99

- PS16 20"x 22" FINE Mesh \$5.99

- PS15 24"x20" COARSE Mesh fits buckets for mashing/drawstring \$11.99

- PS20 26" x 28" COARSE Mesh/drawstring \$14.99

Straining Continued...

- PS18 Nylon 8"x 9". Hop Bag.
FINE Mesh/ with drawstring..... \$3.99
PS34 Nylon 2"x24" Hop bag. \$7.99
PS13 Muslin Hop bag. \$0.69
PS17 Cheesecloth Square yard. \$2.59
PS11 Muslin Hop Bag, 5" x 7" with
draw-string..... \$0.89

QE39 Strainer with Handle

Large 10 1/4" Bowl

Single mesh stainless steel with large
wood handle. \$19.99

Plastic Funnels

- QE24 Large, for carboy 8"..... \$10.99
QE22 Medium, for flasks 6"..... \$4.99
QE21 Small, 4". \$2.99



Boiling Kettles

- K19 32 qt Kettle, Induction ready comes
with cover \$109.99
K04 32 qt Kettle, PolarWare (USA)
comes with cover and 1/2" Stainless Ball
Valve..... \$259.99
K11 60 qt Kettle, Heavy Duty (China)
comes with cover and 1/2" Stainless Ball
Valve..... \$289.99
K01 60 qt Kettle, PolarWare (USA)
comes with cover, and 1/2" Stainless Ball
Valve (shown above)..... \$329.99

Mash Tun

SP03 "Santa Rosa" Lauter Tun

Plastic bucket - 6.6 gal. and lid with
24"x 20" nylon mesh bag and heat
tolerant spigot. Holds up to 13 lbs. of
cracked malt for sparging. \$28.99



For more all grain brewing equipment,
see **Build Your Own
Brewery** on page 28.
All-Grain Breweries are on page 11.
Shirron Plate Chiller is also on page 28.

60,000 BTU CAMP CHEF Burner



Outdoor Propane Burner

Outdoor cooker for brewers and mead-
makers. Stands 23" high, with supplied
leg extensions, hose and pressure regula-
tor that adjusts from 20 to 60 thousand
BTU for variable output of flame.
Precision tuned heat quickly boils even
10 gallons of wort. (*Propane tank not
included.*) Unlike single jet cookers, will
not scorch the pot or the floor.

SP04 \$114.99

Wort Chillers



Built in-house from copper, our immer-
sion chillers come with brass compres-
sion fittings for safer cooling. Attach
garden hose and chill. Pitch yeast in
15-20 minutes after the end of boiling.
SP10 3/8" x 25' Copper \$64.99
SP11 1/2" x 50' Copper \$119.99

Cleaners and Sanitizers

T-D-C™ Cleaner

Triple compound cleaner. Acid based,
safe for hands, medium foaming, easy to
use with cold water for sparkling clean
carboys and all your brewing supplies.
Use 1-2 tsp. per 5 gallons.

- CS26 4 oz. \$4.99
CS31 32 oz. \$13.99

Proxycarb

Percarbonate cleaner with no phos-
phates. Use 1 Tablespoon per gallon.

- CS29 1 lb. \$4.99

BLC™ Beer Line Cleaner

A most effective cleaner for keg systems.

- CS06 32 oz. \$14.99
KEG79 Keg Cleaning Kit with hand
pump. \$48.99

PBW 5 Star Cleaner

Brewery cleaner actively removes beer
deposits. Use 3/4 - 2 oz. per 5 gallons
water. CS80-B2 2 lb. Tub \$11.99

B-T-F™ Iodophor Sanitizer

Iodine based, no rinse. Use 1 Tablespoon
per 5 gallons water. Contact time is 2
minutes, not necessary to air dry.

- CS02 4 oz. \$5.99
CS03 32 oz. \$17.99

Star San 5 Star Sanitizer

Acid sanitizer with foaming action. Use
1 oz. per 5 gallons of water, keep wet for
1 minute, do not rinse, allow to air dry.

- CS57 8 oz. \$11.99
CS56 32 oz. \$24.99

Brushes

- QE29 Beer, wine bottle brush. \$4.99
QE30 Carboy brush. \$5.99
QE28 Fermentation Lock brush. \$2.99
QE01 Nylon Keg Downtube brush (for
scrubbing inside of vinyl hose) \$7.99
QE59 Cornie Keg brush. \$19.99



TESTING EQUIPMENT

Sugar Testing

TE40 Hydrometer

A 9" saccharometer (sugar tester), has Specific Gravity, Brix (Balling), and Potential Alcohol scales. \$10.99

TE42 Hydrometer with Thermometer

Three-scale, 10 1/2". \$15.99

TE23 Refractometer

0-40°Brix, ATC, comes with a carrying case\$79.99

TE32 Refractometer Solution

To calibrate your meter. 2 oz.

20° Brix\$3.99

Labware

TE07 1 ml. Pipet. Each. \$.99

TE62 10 ml. Pipet. Pack of 20. \$17.99

TE36 10 ml. Pipet. Each. \$1.29

Polypropylene Beakers

TE86 100 ml. Graduated Beaker \$.99

TE87 400 ml. Graduated Beaker \$1.99

TE92 1000 ml. Graduated Beaker .. \$2.99

TE83 1000 ml. Polypropylene Beaker

graduated with handle. \$10.99

TE84 2000 ml. Polypropylene Beaker

graduated with handle. \$12.99

TE85 3000 ml. Polypropylene Beaker

graduated with handle. \$20.99

Plastic Hydrometer Test Jars

TE55 Plastic 10" \$4.99

TE56 Plastic 14" \$5.99

TE08-PMP Clear polymethylpentene

100ml \$10.99

Glass Graduated Cylinders or Test Jars

TE08 Graduated Cylinder 100 ml.\$12.99

TE111 Graduated Cylinder 250 ml.\$14.99

TE112 Graduated Cylinder 500 ml.\$19.99

Borosilicate Glass Erlenmeyer Flasks

Great sizes and easy to sanitize, use for yeast starters alone or use with stir plate.

TE10 500 ml. \$8.99

TE09 1 Liter..... \$14.99

TE127 2 Liter.....\$18.99

Borosilicate Glass Low Form Beakers

TE231 100 ml. \$2.99

TE232 400 ml.....\$4.99

TE233 1000 ml. \$12.99

Stir Plate

TE106 Magnetic stir plate for propogating billions of yeast cells, includes one stir bar.

..... \$69.99

TE128 Stirring Bar 1 1/2" x 5/16"

Replacement bar for Magnetic Stir Plate and Erlenmeyer Flask, Teflon coated, center ring.

..... \$9.49

Scales

TE98 Primo Digital Scale Battery powered scale from Escali. Switches easily between 1-5000g, 0.1-16 ozs. and 1-11 lbs. Tare function and stainless top plate..... \$44.99

TE38 Pico HP Digital Scale

Extra-sensitivity normally found in more expensive scientific scales. A great multi-functional scale for hobby use, measures in grams, ounces, pounds and kilograms.

Capacity: 1.11 lbs./500g

Graduation: 0.005 oz./0.1g (50 g Maximum tare weight.).....\$44.99



Thermometers

TE37 Floating Glass Thermometer 8"

(-5-220 °F.). Red spirit alcohol..... \$8.99

TE53 Spot Check Thermometer

Dial Top 1" with 5" Stem, Stainless, calibrates with instructions, 0-220 °F. with pocket clip \$7.99

TE50 Laboratory Thermometer

Dial Top 1 3/4" with 8" Stem. Clips to sides of kettles or carboys, Stainless, calibrates with instructions, 0-220 °F. \$28.99

TE90 Laboratory Thermometer

Dial Top 2" with 12" Stem. Clips to sides of kettles or carboys, Type 304 Stainless, calibrates with instructions, 0-220 °F. \$34.99

TE125 Threaded Thermometer with 6"

Probe Fits Kettles on page 11. (40-220°F.). \$54.99

TE126 Threaded Thermometer with 2"

Probe Fits Kettles on page 11.... \$52.99

TE63 Refrig/Freezer Thermometer

(40-80°F.). \$6.99

TE81 Fermometer™ LCD 36° - 78°F., stick'em to carboys, buckets. \$2.99

Thermometers continued.....

TE80 Refrig/Freezer Controller

Temperature thermostat over-rides appliance for ideal fermentation and lagering, 30-80°F. See picture pg. 25.

..... \$74.99

pH

TE73 Waterproof pHTestr 20

Automatic temperature compensated, (ATC). Waterproof and dustproof. Offers an electrode connection with replaceable electrode to extend life of meter. ±0.01.

\$104.99

TE35 Replacement Electrode

for TE73. \$66.99

TE203 pH Meter, Milwaukee

0-14pH, ATC, Battery, pH and Temperature Probes, 4, 7 buffer sachets included

..... \$119.99

TE203-RP Replacement Electrode for TE203.

..... \$49.99

TE208-RP pH Shaft Probe for

TE203. Use with meat or cheese with TE203. ...\$99.99

TE101 Hanna HI 208 bench-top

pH Meter with built-in magnetic stirrer, two Teflon-coated stir bars, BNC combination electrode with temperature sensor. Automatic two- or three- point calibration with stability indicator. . \$289.99

TE206 Complete PH Buffer Solutions Kit

with color coded 4 oz. jars of pH 4 and pH 7. To calibrate your meter. \$6.99



When weighing small amounts of material use light weight paper or plastic cups rather than heavy glass.



BOTTLING

Beer and Mead Bottles

- Long neck brown glass, 22 oz., 12/ case
GL06.....\$14.99
- Long neck brown glass, 12 oz., 24/ case
GL07\$16.99
- E-Z Cap* smooth-sided, clip top bot-
tle, 1/2 liter, 12/ case, Brown glass.
(GL26).....\$34.99
- E-Z Cap* smooth-sided, clip top bottle,
1/2 liter, 12/ case, Cobalt Blue glass.
(GL47).....\$36.99
- E-Z Cap* smooth-sided, clip-top bot-
tle, 1 liter, 12/ case, Brown glass.
(GL51).....\$45.99
- E-Z Cap* smooth-sided, clip-top bot-
tle, 1 liter, 12/ case, Cobalt blue glass.
(GL402)\$49.99



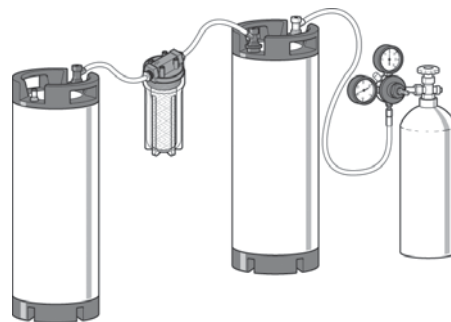
**The "Blast"
Great Bottle
Rinser**



Bottle Cleaning Gear

- QE45 The "Blast" Bottle Rinser**
Automatic valve, fits standard 3/4"
faucet or garden hose.\$13.99
- QE09 Bottle Tree**
Drains and stores 90 bottles....\$39.99
- QE08 Aviatore Bottle Rinser**
Pumps sanitizer and drains back into
reservoir. Can attach to the top of the
bottle tree.\$18.99

Filtering



**Push your beer through a cartridge
filter using CO₂. See keg parts on pg. 25.**

Bottle Cappers, Bottle Caps, and Seals

Crown Cappers:

- BE05 Emily Capper** (Two lever style).
.....\$20.99
- BE07 Super M Capper** (Bench style).
.....\$44.99

Crown Caps:

BE11 Super Smart Cap™ Absorbs oxygen in the head-space, and prevents oxygen transfer through cap. Colors often available include: Gold, Blue, Silver, Green, Red, or Black (Note: list alternate choice, in case first choice is unavailable). 144 caps.....\$4.99

Rubber Gaskets:

These replace the rubber seals on Grolsch-type clip-top bottles. Better than the original.
BE13 25 seals\$2.99

Complete Grolsch-tops

Fits 1/2 liter and liter Grolsch bottle. Comes with gasket. **BE17 each**\$1.49

Cam and Groove Quick Connect Stainless Fittings

- PB60 Type A.**\$5.49
Female 1/2" NPT to Male Adapter.
- PB61 Type B.**\$8.49
Male 1/2" NPT to Female Adapter.
- PB62 Type C.**\$8.49
Male 1/2" Hose Barb to Female
Adapter. **PB63 Type D.**\$8.49
F - 1/2" NPT to Female Adapter.
- PB64 Type E.**\$4.49
1/2" Hose Barb to Male Adapter.
- PB65 Type F.**\$5.49
Male 1/2" NPT to Male Adapter.



Scan this QR code with a smartphone QR reader to view a diagram of Cam and Groove connectors.

Counter Pressure Bottle Filler



QE04 Counter Pressure Bottle Filler.
Dual valve design features lowest O₂
pickup of any bottle filler. Now all
stainless steel on the beverage side.
(Keg system not included, see pg 23)...\$79.99

10" Cartridge Filter Housing

Clear, poly housing with 3/4" inlet and outlet, easy to sanitize.

F03\$44.99

Hose Barb for Filter Housing

Specify: **PS01** 1/4" or **PS02** 3/8" hose.
Need two.\$1.29

PS03 Hose barb for filter 1/2"\$1.99

10" Filter Cartridge

.5 micron nominal rating, removes solids, clarifies, will process up to 25 gallons. Disposable. **F12**\$14.99

Simplified Kegging or *Burch's Law*

by Byron Burch & Robyn Burch-Rosemon

Home brewers sometimes show an aversion to the practice of bottling. Over the years, we've been able to codify that into something we like to call Burch's Third Law: *"The tendency of a home brewer to look favorably on the idea of kegging homebrew is directly proportional to the number of bottles washed during the course of one's home brewing career."*



One of the best draft containers for homebrewers is the five-gallon soda syrup (corny) keg. The first reason is the convenience of the five gallon size. Five or ten gallons tends to be the normal batch size for most of us, and that makes it almost too easy to resist, especially for those who really want no more bottle washing whatsoever. That's not to mention that half or quarter barrel kegs are harder to carry around. There's also the convenience of needing only a few standard tools, instead of special wrenches, and the speed with which the quick disconnect fittings allow you to make an emergency change when you run out of beer. Most important of all, is the fact that this is an excellent system for draft beer, however you choose to work with it.

More than one way is available to carbonate your beer. The first is to "bottle" condition your keg. In this case, you prime your beer in the keg after fermentation is finished using half a cup of corn sugar. The keg is then sealed up and set aside for a week or two until your beer has had a chance to fully carbonate. The disadvantage of keg conditioning is that the yeast has to be active in the keg in order to carbonate the beer. Because the yeast is converting the sugar into CO₂, a new sediment layer is formed. There are two ways to avoid getting sediment into your glass. You can either cut an inch off of the bottom of your beverage downtube so that it rests above the sediment layer or assume that you will discard the first several pints of cloudy beer.

Eventually, most homebrewers move to force carbonation. There are a number of reasons to force carbonate the keg. First of all, this practice leaves the keg virtually sediment-free, which means you can leave the downtube uncut, and still draw beautifully clear beer right to the bottom. Second, the kegs are fully carbonated in three days time, and around any house, that can be an important consideration.

Bottling some beers may still be important for parties, club meetings, or competitions. If you would like to have some bottled beer on hand, for such events, siphon as much of the beer as you would like to serve on draft into the keg and reserve the rest to bottle. Make sure you are ready to bottle on the same day that you are kegging. We recommend you use 2 1/2 Tablespoons of corn sugar for each gallon you are bottle conditioning.

(Bottling instructions can be found on page 9).

Rinse out, clean and sanitize your keg before filling it. Use either RTDCTM, Proxycarb or PBWTM for cleaning. Use BTFTM or Star-SanTM for sanitizing. You can find the rates of use for each of these products on page 21 of this catalog. While the sanitation of the kegs is underway, go ahead and take steps to sanitize all of the equipment you will be using for moving the beer including through your beverage lines. At this point, you're ready to keg!

Elevate your secondary fermentor to siphon your beer into the keg. Measure the temperature with a sanitized thermometer. Keep the temperature recorded to refer to later. Seal the keg lid so it's ready for carbonation. To attach your beer line and spigot, begin by heating up some water on your stovetop or in the microwave and put the ends of the tubing in the hot water. The 3/16" tubing we recommend is slightly smaller than the 1/4" hose barbs on the spigot and the black beverage disconnect. Heating it will allow you to easily slip the tubing over the hose barbs. Now attach the gas line to the regulator and secure a tight fit with a stainless steel clamp. Then attach the other end of tubing to the (gray) gas quick disconnect and secure tubing with a stainless steel clamp. Hook up the gas to the IN post of the keg and turn on the gas at low pressure.

When gas stops rushing into the keg, turn off the valve and vent the keg by pulling up on the pressure release valve on the top of the keg. Then do the same sequence again. Each time the keg is vented, you are cutting the oxygen content of the airspace by half, and by half again, until you have a relatively pure CO₂ atmosphere.

Kegs must be kept cold and under constant pressure for good draft flow. First, turn the screw on your gas regulator clockwise until you reach your desired pressure. Having the beer as cold as 38 °F. and setting the gauge at 12 PSI is a great place to start. If your temperature isn't that cold, adjust your pressure with the carbonation chart in *Brewing Quality Beers*, third edition on page 103. It will provide you with more details regarding the relationships of pressure (PSI), temperature, and carbonation levels.

Even with the beer very cold, you need intimate contact between the gas bubbles and the beer to get the gas dissolved. With the gas on, turn the keg upside down and rock it back and forth for 5-10 minutes. This allows the CO₂ to bubble out of the gas inlet tube and on up through the beer. Now you can disconnect the keg and put it back in storage (cold storage is preferable) for three days. The beer can then be hooked back up to the CO₂ dispensing system.

Go ahead and assemble your dispensing system once the beer has had a chance to carbonate, usually several days to a week. Vent the keg to release any built up pressure. Attach the beverage quick disconnect to the OUT post on the keg. Attach the gas quick disconnect to the IN post on the keg. Once everything is connected put everything back into the refrigerator.

Set the delivery pressure after you turn on the gas and open the gas valve on the regulator. Adjust the regulator screw to the appropriate PSI. About 12 PSI is usually a good place to start. Dispense and adjust the PSI up or down according to the level of carbonation you desire. Now you can sit back and enjoy your very own draft beer as well as your newly found freedom away from the tiresome task of bottling. ***On behalf of all of us who have also made the leap we are happy to welcome you to Burch's Third Law of home brewing.***

KEGGING SUPPLIES

Soda Keg Systems

A complete setup includes: one syrup keg, one each quick disconnect gas and beverage fittings, 10 ft. of pressure hose, four clamps, on/off taper faucet, dual gauge regulator and an empty, New 5 lb. CO₂ bottle. Used kegs supplied with a replacement set of O-rings.

- BN30 New 5 Gallon Keg System...\$349.99
- BN32 New 3 Gallon Keg System...\$349.99
- BN31 Used 5 Gallon Keg System...\$264.99



Soda Kegs (Corny Kegs)

- KEG106 Used 5 Gal Pin-Lock Keg ...\$69.99
- KEG09 New 5 Gal Ball-Lock Keg . \$149.99
- KEG11 New 3 Gal Ball-Lock Keg ...\$149.99

Commercial Keg-er-ator Kit

Turns a refrigerator into a keg-er-ator. All you have to do is add a refrigerator and buy the beer! CO₂ bottle, dual gauge pressure regulator, American Sanke single valve tap, beer shank 4 1/8", chrome beer faucet, faucet knob, 8 feet of tubing, clamps and tail pieces. BN37.....\$279.99

Accessories

Carbonating Stone (Stainless Steel)

- KEG113 Stone with 1/4" SS flare adapter attaches to the gas inside down tube of soda kegs to finely disperse CO₂ allowing you to instantly carbonate a cold keg. Also need 2 feet of 1/4" tubing to attach to inlet down-tube. \$20.99
- KEG38 Gas-Inlet Down-tube to make connection of stone easier. \$5.99

KEG18 **Dual Gauge Regulator** with check valve, shut off and 1/4" hose barb.... \$99.99

KEG14R **Dual Gauge Regulator** with check valve, shut off and 1/4" hose barb.... \$69.99

Soda Keg Supplies

"Pin" Coke® or "Ball" Pepsi®

Quick Disconnects:

- KEG14 Ball Beverage - 1/4" Barb... \$6.99
- KEG13 Ball Gas - 1/4" Barb \$6.99
- KEG15 Pin Beverage - 1/4" Barb... \$6.99
- KEG16 Pin Gas - 1/4" Barb \$6.99
- KEG69 Ball Gas - 1/4" MFL \$7.99
- FX51 Ball Beverage - 1/4" MFL. \$9.99
- KEG81 Pin Gas - 1/4" MFL \$6.99
- KEG60 Pin Beverage - 1/4" MFL .. \$7.99
- KEG101 S/S 1/4" MFL tailpiece \$6.99 (1/4" MFL fittings thread to KEG100)
- KEG100 Stainless 1/4" FFL to 1/4" hose barb connector with barb and nut..... \$1.99
- KEG99 Pin-Lock **Socket** for 3/8" ratchet - to remove keg body connectors \$19.99

O-Rings

- KEG41 O-Ring Set for (Ball) Kegs ... \$3.50
- KEG41PIN O-Ring Set for (Pin) Kegs \$3.50
- KEG05 O-Ring for Tank Lid (fits all). \$2.00
- KEG02 O-Ring (Ball) for Tank Plug \$0.50
- KEG03 O-Ring (Pin) for Tank Plug ... \$0.50
- KEG04 Down Tube O-Ring (fits all).. \$0.50

KEG29 Poppets *Cornelius* style or KEG30 *Firestone* style..... \$6.99

- KEG17 On/Off "Tapper" Faucet \$5.99
- HS01 3/16" Beverage Hose (per ft.).... \$0.59
- HS02 1/4" Gas Hose (per ft.)..... \$0.59
- PS37 Stainless Three-Way Splitter, (divides gas to service two tanks) \$3.99
- KEG20 Stainless Four-Way Splitter ... \$5.99
- KEG33 Tank Lid Relief Valve \$9.99
- KEG08 Hose Clamps \$ 0.89
- KEG58 Petrol Gel Lube, (great for O-rings) 4 oz. Tube..... \$5.99

Faucet Delivery

KEG56 Faucet attaches with quick connects to corny kegs (specify *Ball Lock* or *Pin Lock*) \$44.99

KEG71 Faucet System with Shank for wall/door (pictured) with hose barb. \$54.99



Draft Service Supplies

- KEG57 New Aluminum 5 lb. CO₂ bottle, Empty, fill locally. \$99.99
- FX53 Faucet, Chrome \$24.99
- FX20 **Perlick Beer Faucet**, Stainless - seat forward design \$59.99
- FX54 Faucet Knob (Black plastic) ... \$2.99
- KEG61 Red Handle Faucet Wrench.... \$5.99

Draft Service Supplies continued

- KEG52 Wye, gas splitter (Brass) \$11.99
- KEG53 Check valve (Barb)1/4" w/shutoff\$12.99
- KEG53Flare Check valve 1/4" w/shutoff\$12.99
- KEG77 Single Faucet Tower\$104.99
- KEG37 Double Faucet Tower.....\$159.99
- KEG59 Drip Tray (no drain) Wall Mount S/S 6" x 3" for Keg-er-ator\$28.99
- KEG79 Keg Cleaning Kit\$48.99
- FX55 Fridge Shank (3" x 1/4" Bore)....\$17.99
- KEG50 Fridge Shank (4 1/8" x 1/4" Bore)\$26.99
- KEG46 Tail Piece w/1/4" Barb\$1.50
- KEG47 Hexnut for Tail Piece\$1.50
- KEG48 Hexnut washer.....\$0.50

Portable CO₂ Charging System for Cornelius Keg

- KEG70 Hand-held CO₂ Charger\$22.99
- KEG82 10 Pack of CO₂ Bulbs\$22.99
- KEG83 10 Pack of CO₂ Bulbs\$2.79

American Sanke

Taps



- KEG43 US Sanke-type Keg Valve...\$47.99
 - KEG67 Guinness Keg Valve\$89.99
 - KEG40 Bass Tap (Anchor too)\$89.99
 - KEG68 European Sanke.....\$47.99
 - KEG80 German Slider\$69.99
 - KEG96 Low Profile Perlick Sanke ..\$79.99
 - FX20 Perlick Sanke\$69.99
- Perlick Beer Faucet has an innovative seat-forward design making it the most sanitary faucet available anywhere. Because the internal parts are not exposed to air, the traditional sticking of the handle lever and build up of bacteria is eliminated.

Temperature Control



Turn a spare refrigerator into a cold box. Our controller allows you to set the thermostat of the refrigerator externally, so you can override the internal thermostat. You get precise control over the temperature of fermentation and lagering. The unit hangs on the outside of the fridge. Comes with instructions and a 6 ft. power cord with dual end plug to attach your appliance. No wiring is needed. Temperature range is 30-80°F with a 3.5°F differential.

TE80 \$74.99

OTHER PROJECTS

Liqueurs

Top Shelf Still Spirits Extracts allow you to copy just about any popular liqueur, and it's easy to do. Simply mix the flavoring with sugar, distilled spirits, and (for some recipes) add our *Finishing Formula*.

Choose from the following:

- NT04 Absinthe
- NT01 Amaretto
- NT29 Apple Schnapps
- NT41 Blackberry Schnapps
- NT23 Cafelua (Kahlua™)
- NT07 Cherry Brandy
- NT08 Chocolate Mint
- NT06 Coffee Maria (Tia Maria™)
- NT16 Creme de Cacao
- NT40 Creme de Menthe
- NT31 Dictine (Benedictine)
- NT17 Hazelnut
- NT18 Irish Cream
- NT25 Irish Mint Cream
- NT33 Italiano (Galiano™)
- NT24 Orange Brandy
- NT27 Peach Schnapps
- NT21 Skyebuie (Drambuie™)
- NT42 Swiss Chocolate with Almond
- NT26 Triple Sec

Liqueur Flavorings

Specify, each makes 40 oz.\$5.99

Liqueur Finishing Formula

Our special body-building, glycerine formula "thickens" liqueurs. Use 1-2 oz. per quart of liqueur.

FL07 2 oz.\$1.99

Spirits

BK66 Lore of Still Building

Gibat. \$9.99

BK36 The Compleat Distiller. Nixon

& McCaw. \$25.00

BK132 The Art of Distilling Whiskey

Owens and Diky \$24.99

BY35 Still Spirits Classic Turbo Yeast

High Alcohol Dry Yeast.....\$6.99

TE39 Proof & Traille

Hydrometer\$10.99

TE111 Glass 250 ml Test Jar\$14.99

Bottles for Vinegar or Liqueur

GL23 Clear glass, quadra - 4 sided bottles

come 12 per case. 250 ml.\$15.99

TC18 Black Plastic Bartop Corks, ea. \$.29

Homemade Vinegar

VinegarMaker Complete Kit

Comes with the culture of your choice, glass gallon jar, the book *Making Vinegar at Home*, funnel, cheese-cloth and three 375ml. clear bottles, closures and labels for your finished vinegar. BNV40.....\$32.99



Vinegar Culture

Single bottle of pure culture of an excellent acetifying bacteria. Includes instructions to make your own gourmet vinegars.

FL32 Red Wine, FL31 White Wine, 8 oz\$13.99

GL21 Bottles for Vinegar or Liqueur

Three pack of bottles (13 oz) with closures and labels\$5.99

Soda Extracts

Around our house, it's a great tradition to let the grandkids help put up a batch of root beer in the summer.

There are lots of flavors to choose from these days, you may even be talked into bottling several different batches. Save your one - three liter sized plastic soda and mineral water bottles with their screw caps, then you can bottle with a minimum of equipment,



just a length of siphon hose and a pan or bucket large enough to hold 4 gallons. Use your own cane sugar, or for a less sweet soda, use corn sugar.

Homebrew Soft Drink Extracts

FL08 Birch FL11 Cream Soda

FL10 Cola FL12 Ginger Ale

FL13 Ginger Beer FL16 Root Beer

FL14 Sarsaparilla FL37 Passion Fruit

Specify, 2 oz.....\$6.99

Gnome Soda Extracts

FL38 Root Beer, 2 oz.\$5.99

FL51 Cream Soda, 2 oz.\$5.99

Yeast

WY23 Prise de Mousse Wine Yeast (EC1118), (a Champagne Yeast strain)10 g\$1.99

Home Cheesemaking Kits

Quick Start Mozzarella Cheese



Mozzarella Kit includes reusable 5" dial-top thermometer, heavy duty Neoprene gloves for stretching curd, plus Vegetarian Rennet, Lipase powder, and Citric Acid (for multiple batches). Step-by-step recipe is included. CH156 Mozzarella \$19.99

Quick Start Fresh Chèvre Cheese



Chèvre Kit makes multiple batches of fresh cheese with the addition of milk. Create a creamy, mild, slightly dry cheese eaten plain or with dried herbs. Recipes make two small round cheese with a tangy, slightly acidic finish from one quart of milk. Kits include Ripening Pan and drain tray, 2 Molds, Rennet, Calcium Chloride, Farmhouse Culture, 5" dial top thermometer, flavoring herbs.

CH157 Chèvre (for 1 quart of goat milk) \$34.99



Scan with your QR reader on a smartphone to see our cheese catalog.

Meadmaking Instructions and Recipe

By Byron Burch

Summer brings a break for most winemakers. Most white wines are long since bottled, and it won't be time to do the reds until you need the containers for this year's harvest. There's an almost visceral need to ferment something.

An obvious answer suggests itself --- Mead! "Mead?" I hear you cry. "Isn't that the stuff that sent the Vikings off looting and pillaging all over Europe long ago?" Well, yes, but the Vikings did decide to become civilized. Likewise, the meads I make these days are downright friendly. If they weren't, I'd probably hesitate to suggest making mead to anyone, but as it stands, you might find it interesting to give it a whirl. After all, you probably already have a good share of the equipment on hand for your winemaking or brewing.

Mead, the likely ancestor of all fermented drinks, is arguably best described as "honey wine," and the meadmaking process has rather more in common with winemaking than with brewing, though elements of both are present. It's one of life's ironies that the mead renaissance has been led by home brewers, rather than home winemakers. As someone who makes beer, wine, and mead, I'd have expected it to be the other way around.

Let's start with the process for an Unflavored (or Traditional) Mead because, in some ways, that's the simplest. Here's a generic recipe to show the ingredients and techniques involved. Meads like this are often called "Traditional Meads," though most of the older mead recipes I know of do call for various flavoring agents.

"Traditional Mead" (5 gallons)

15-18 lbs. Clover Honey (or other light delicate honey)
5 gallons Water
2 oz. "The Beverage People" Yeast Nutrient for Mead
Campden Tablets (after fermentation)
5 Tbl. Tartaric Acid
1/2 tsp. Irish Moss
10 grams Prise de Mousse Wine Yeast
Original Brix: 21-25°
Total Acid: 0.6 - 0.65%

Follow this method for many mead recipes:

1. Heat the Water until warm, turn off the stove and stir in the Honey until dissolved.
2. Heat this mixture to boiling, and boil for 5 minutes, skimming the surface with a large spoon. Add the Nutrient, Acid, and Irish Moss.
3. Cool to room temperature.
4. Pour the mixture into carboys, or other narrow-neck (closed) fermentors, filling them no more than 75% full.
5. When the temperature of this "must" is down near room temperature, test the sugar and acid levels. If these are below the levels indicated above, make the necessary corrections. Slightly higher is okay.
6. Add Yeast to the surface. In 10 or 12 hours, stir it in.
7. Once fermentation begins, allow it to continue for two or three weeks until visible signs of fermentation have ceased.
8. When bubbles can no longer be seen rising through the mead, rack (siphon) away from the settlings into an open container. Fine with Sparkolloid, add three Campden Tablets (crush the tablets to powder and add) and siphon into a narrow-neck storage container, top up, and let it set for four weeks.
9. Rack away from the Sparkolloid settlings, top up again, and let it stand for three to six months.
10. Carefully rack into an open container, add 1/2 crushed Campden Tablet per gallon. If you wish to sweeten the mead, do so now with sugar syrup, adding to taste and also stir in 1/2 teaspoon Sorbistat per gallon.
11. Siphon the mead into bottles, cap them, and set them aside to age for three to six months.

The Beverage People Mead Equipment Kit

Meadmaking is a cross between wine-making and brewing. Our complete equipment kit contains a **five gallon PET**

carboy, a 6.6 gallon Plastic Bucket and Lid, a six gallon PET Carboy, 2 Fermentation Locks, and Stoppers, Siphon Assembly, Bottle Filler, Emily Capper and Bottle Caps, 4 oz. TDC Cleaner, 4 oz. BTF Sanitizer a Bottle Brush, an Acid Test Kit, Hydrometer/Test Jar, and the book *Making Mead* by Morse. BN60 \$159.99



Meadmaker's Ingredient Kit

9 lbs. of the finest **Clover Honey with Yeast, Nutrients, Acid, Sulfite, Priming Sugar, Finings and Instructions.** Kit makes 5 gallons of sparkling mead.

BN50 \$54.99

Supplies for Meadmaking

Yeast Nutrient for Meads. (Our special blend)

QR50 Use 2 oz. per 5 gallons. 2 oz. \$2.99

CS17 **Campden Tablets Pack of 25.** \$.99

Yeast for Meads

WY25 **Beaujolais 71B** (fruity, and aromatic reds)

WY23 **Prise de Mousse** (low foam yeast)

WY22 **Epernay 2** (fruit wines as well as mead)

Choose from above, 10 grams for 5 gallons \$1.99

WY28 **Uvaferm 43** (tolerant of alcohol and stressful conditions, like mead fermentation) \$1.99

Finings

FN06 **Sparkolloid™** 1 oz. \$1.99

Acids

A05 **Citric 2 oz** \$1.69

A14 **Malic 2 oz.** \$1.99

A10 **Tartaric 2 oz.** \$2.99

Sanitizer

CS02 **BTF Iodophor 4 oz.** \$5.99

Honey

AD33 **Clover 1.5 lbs.** \$7.99

AD34 **Clover 3 lbs.**..... \$14.99

AD10 **Clover 12 lbs.**..... \$54.99

Books

BK77 **Making Mead.** Morse..... \$18.99

BK05 **The Compleat Meadmaker.** Schramm..... \$19.99

BUILD YOUR DREAM BREWERY

Complete Your ALL GRAIN Brewing System

Get your customized brewery started. Get a bare naked rack frame to start. Particularly nice if you don't happen to know a welder.

PB43-R 5 Gallons\$575.00
PB12-R 10 Gallons\$600.00



(Note: you will need to buy the 4" casters and heat tolerant paint at your local hardware store.)

Propane Setup for Brewery

All Plumbing components used in our three tier systems are available for you home built rack. These components should be connected with 1/4" copper tubing available at your local hardware store.



SP21 HP Regulator and hose for single propane burner\$31.99

PB153 Complete Burner Kit includes the parts SP19, SP20, SP02, SP09, PB54, PB51, FX01.....\$55.99

SP19 Burner Alone(High Pressure) ...\$33.00
SP20 Valve for Single burner (1/4"Male NPT X 1/4" Female NPT with .046 Orifice) for High Pressure\$21.99

SP02 Propane Burner Butterfly Vent ..\$1.99
SP09 High Pressure Spring for Burner Vent\$0.99
PB54 Hex bolt, zinc, 5/16" X 3"
 1 each with Lock nut.....\$2.99

PB152 Manifold for Gas Plumbing on Three Tier Brewery - For use with 1/4" copper tubing\$18.99

Brewery Kettles

32 qt Stainless Steel Brew Kettles

PolarWare USA
K05 Mash/Lauter Kettle\$294.99
K07 Hot Liquor Kettle\$279.99
K02 Boiling Kettle.....\$269.99
K08 PolarWare False Bottom.....\$84.99

60 qt Stainless Steel Brew Kettles

China
K13 Mash/Lauter Kettle\$359.99
K12 Hot Liquor Kettle\$299.99
K11 Boiling Kettle.....\$289.99

60 qt Stainless Steel Brew Kettles

USA
K01 PolarWare Boiling Kettle\$329.99
K03 PolarWare Perforated False Bottom for Boiling Kettle\$95.00

Kettle Conversion

If you already have a kettle and would like to convert it for use in an all-grain brewery, you will need to install a valve. These fittings must be welded into place. In-store we have a welding service available.

PB151 S/S Valve Kit includes PB07, PB04, PB02\$34.99
PB02 S/S Nipple.....\$3.75
PB04 S/S Coupling.....\$9.99
PB07 Stainless Steel Ball Valve\$19.99
PB05 S/S 1/2" Barb X 1/2" male NPT Hose Barb for Boiling Kettle and Lauter Tun\$7.99

SP54 Copper Shower Tree - 1/2" NPT Male Thread for Hot Liquor Tank.....\$14.99



PB160 PB160 Shirron Wort Plate

Chiller consists of 10 plates of 316SS brazed together with 99.9% pure copper. Works with gravity or Chugger Pump (PS5946) for up to 10 gallons. Wort-side in and out connections are 1/2" MPT. Water-side in and out are 3/4" FGH. Adjust the flow from the kettle so hot wort runs into the chiller and cool wort comes out the chiller into your fermenter. Can also be placed in a bucket of ice water to increase rate of cooling. Standard garden hoses will work on water in and out sides, or use two PS04 to connect to your own hoses. Add two Type A Cam and Groove Couplings (PB60) to easily connect to wort in and out sides when using the chiller. Use 1/2" silicone tubing for the "hot wort in" side and either silicone or 1/2" thick wall vinyl tubing on the "cool wort out" side. Use two Type C Cam and Groove Couplings (PB62) with two hose clamps (PS12) to connect hoses to the chiller. \$109.99

F500 In-Line Sanitary Filter attached to a carboy cap starts siphon through tubing..... \$3.99

Components for HERMS and RIMS Brewing



Magnetic drive, impeller safe up to 250F, 55" cord with plug, food-grade materials in contact with the liquid, 1/2" ports.

PS5946 Chugger Pump - S/S Head centrifugal Pump, 115V 1/2" ports, 1/25HP, 55" Cord\$159.99

Heat Tolerant Tubing

Food-grade tubing temperature rated to 500F. Odorless, tasteless, and inert Silicone tubing is FDA food-grade approved from -100F to 500F.

The perfect tubing for building a personal brewery, especially for any time that the wort is in contact with tubing.



It works great with Chugger or March-type magnetic drive pumps.

HS5766 Food Grade Silicone Tubing, 1/2" ID, per foot..... \$2.89
HS60 Food Grade Silicone Tubing, 3/8" ID, per foot..... \$2.69

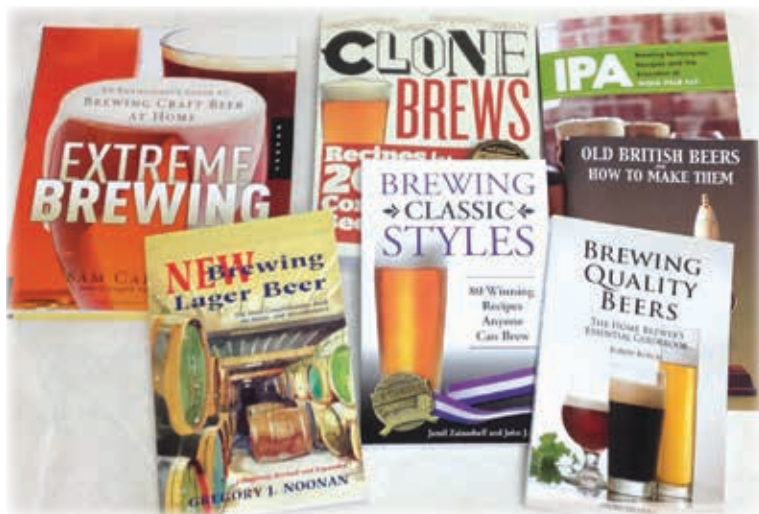
Hot Wort Return Ring

Can be placed on the top of your grain bed for gentle return of pumped wort to prevent hot side aeration.

SP53 Hot Wort Return Ring Complete\$27.99



BREWING BOOKSHELF



BK01 Brewing Quality Beers (3rd Edition) Burch. Our standard text. Up to date techniques and recipes, including the imperial stout that won a national championship. Included with our standard equipment kit. Includes information on all-grain brewing and draft beer systems. \$7.95

BK131 Designing Great Beers Ray Daniels studied the results of the National Homebrew Competition and combined what he learned with beer style evaluation to net a super book on designing recipes. Highly recommended. \$24.95

BK02 Brewing Lager Beer Noonan. A very complete brewing treatise and explanation of all grain brewing, especially for lager beers. \$19.95

BK81 Radical Brewing Mosher. Fascinating book of brewing lore with over 90 recipes. \$19.95

BK11 Extreme Brewing Calagione. Instructions and recipes for beers that are exotic and exciting. \$24.99

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BK119 Brewing Classic Styles Palmer and Zainasheff. 80 Winning recipes anyone can brew. \$19.95

BK550 Brewing With Wheat Hieronymus. \$17.95

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BK14 Sacred and Herbal Healing Beers Buhner. \$21.95

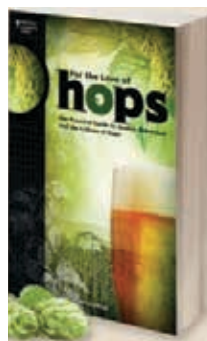
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BK29 #7 German Wheat Beer Warner
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BK137 #13 Kolsch Warner
BK141 #15 Mild Ale Sutula
BK23 #16 Pale Ale Foster
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Brewing Element Series

BK1325 For The Love of Hops Hieronymus. Provides fundamental information about and descriptions of more than 100 hop varieties, along with 16 recipes from around the world, including from top U.S. craft brewers. \$19.95



BK255 Water Palmer and Kaminski. Published by Brewers Publications, Water promises to answer all your questions about brewing water. \$19.95

BK552 Yeast White and Zainasheff. The practical guide to beer fermentation. \$19.95

BK1326 IPA Steele Brewing Techniques, Recipes and the Evolution of India Pale Ale. \$19.95

BK123 Homegrown Hops Beach. 2nd Edition. \$14.99

BK107 Clone Brews Szamatulski 2010 Ed., Recipes for 200 Commercial Beers. \$19.95

Culture and Craftmanship in the Belgian Tradition

BK06 Farmhouse Ales Markowski 17.99
BK04 Wild Brews Sparrow 17.99
BK18 Brew Like A Monk Hieronymus \$18.99

Other Popular Hobbies

Winemaking

BK140 Home Winemaking, Step by Step Iverson. \$17.95

BK40 Modern Winemaking Jackisch. \$49.99

BK20 Micro Vinification Dharmadhikari, and Wilke \$46.99

BK54 How & Why to Build a Wine Cellar Gold. \$20.00

BK196 Mastering Fermentation, Beautiful illustrations, Karlin. \$29.95

BK420 Wild Fermentation Katz \$24.99

BK105 The Art of Fermentation, Explores wild yeast, Katz. \$39.95

Spirits

BK66 The Lore of Still Building Gibat. \$9.95

BK36 The Compleat Distiller. Nixon & McCaw. \$25.00

BK132 The Art of Distilling Whiskey Owens and Dikty \$24.99

Mead

BK77 Making Mead Essential information about mead. Highly recommended. Morse. \$18.99

BK05 The Compleat Meadmaker Schramm. \$19.95

Cider

BK165 The New Cider Maker's Handbook Claude Jolicoeur \$44.95

BK70 Cider, Making, Using and Enjoying Proulx. \$14.95

Soda Pop

BK139 Homemade Root Beer and Soda Pop Recipes and the history of soda making. Cresswell. \$14.95

ORDERING

Questions? We're here to answer the phone from 10:00 to 5:30 weekdays. Retail hours are 10:00 to 5:30 weekdays and Saturday 10:00 to 5:00. We're always ready to answer questions for our customers, or to discuss any problems that arise.

Ordering Instructions: For the fastest, most personal service, call our TOLL FREE ORDER LINE, (800) 544-1867, which may be used with your Visa, Mastercard Discover or AMEX. Have your catalog and credit card handy for reference. If this is your first order, please tell us, so that we may help you with any questions you have.

To place your order by mail, please note the following: if you live in California, add 8.75% sales tax on non-food items. Food items are: malt, sugar, hops, beer yeast, vinegar, soda, concentrates and flavoring extracts. All items shipped to points outside California are not taxable.

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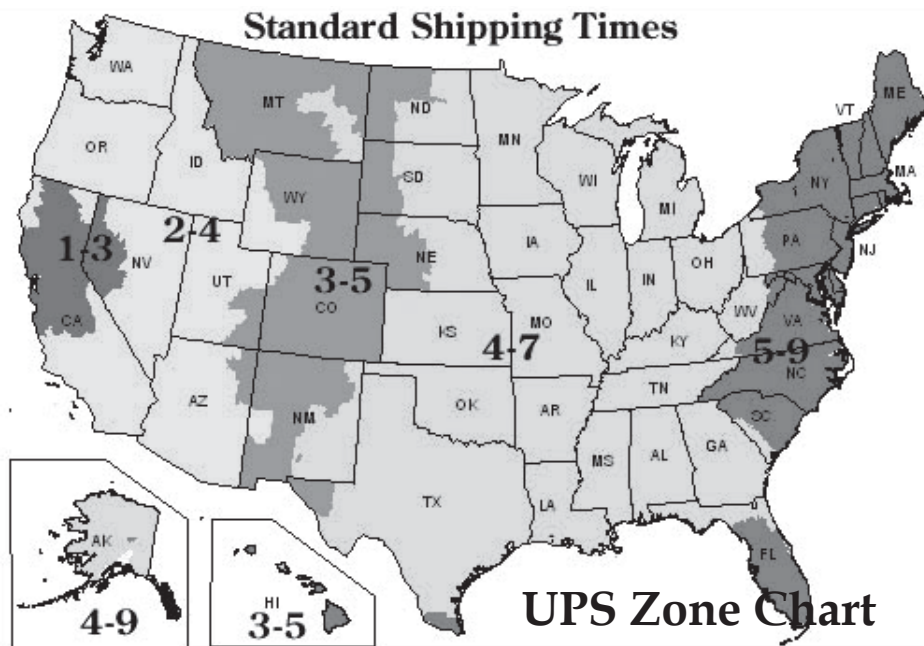
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

For faster service to areas outside of California, and for perishables such as liquid yeast, we recommend UPS 2nd Day Air service, or 3-Day Select service. Please call our toll-free number for exact shipping charges on these options.

Customers in Alaska and Hawaii please take note that priority mail service from the Post Office is recommended for packages up to 15 lbs. Heavier packages without perishables can be sent more economically via ground, parcel post.

Shipments to Alaska, Hawaii and out of country will travel by carrier of customer request. We must add shipping charges to these orders. These are the exact charges that USPS charges for Priority Mail.

Please call our 800 544-1867 for a shipping quote for items that are exceptions to our list.



Add \$6.00 for UPS shipping on most items to California, Oregon, Washington, and Nevada. For all other states actual shipping is charged. Check out our website to calculate your shipping www.thebeveragepeople.com UPS and Priority Mail are available options.

The Beverage People is a highly respected retail and mail order supplier for people making wine or beer and the growing hobbies of mead, cider and cheese. Our staff have been teaching hobbyists for over thirty three years.

We bring you products of the finest quality and the information needed to use them to best advantage, and we do it at competitive prices. Our retail store is a mecca for enthusiasts like you from all over the country. Stop by for a visit next time you're passing through the California wine country.

Byron Burch, our founding partner, is the author of *Brewing Quality Beers*, now in its new third edition. This book, in various editions, has launched over a quarter million brewers over his 35 years. He has won national Homebrewer of the Year, as well as three-time Meadmaker of the Year. He is an Honorary Master in the BJCP - Beer Judge Certification Program. Currently retired from the day to day operations of the store, Byron continues to teach our famous beer-styles class and help out from time to time.

Nancy Vineyard, President and CFO, has managed our company since 1980. Prior to that she had two years of winery experience. She is one of only three women to win the national Homebrewer of the Year, and is a National

Judge in the BJCP. She teaches our winemaking classes.

Bob Peak, joined the team in 2003. He has a chemistry degree, and many years of laboratory experience. Before joining our team, he managed a wine industry laboratory for three years. Bob is an award winning winemaker and brewer, and a Certified Judge in the BJCP. He teaches many of our cheesemaking and beermaking classes and writes for *Winemaker Magazine*.

Joseph Hanson-Hirt teaches beginning brewing and cheesemaking classes and builds the brewery towers and other assemble projects. Kimi Wilkinson teaches cheesemaking and contributes articles. Both do exhaustive fermentation research.

Preston Malm and Alex Ponting are new associates in retail sales as of 2013. They are involved in teaching classes and web development. All of them bring a love of fermentation to their work; making beer, cheese, wine, cider, liqueurs, vinegar, salume and bread at home and sharing same with their co-workers.

Our supporting cast also includes Hunter Martinez, packaging and shipping, Ben Wright in packaging and Kathy Laurie web management and all-around office workhorse.

Cheers in beer and all things fermented...

This is a publication of *The Beverage People*, America's most respected homebrewing, winemaking and cheesemaking supply company. Unless otherwise noted, all material is copyright ©2014 The Beverage People.

The Beverage People
 1845 Piner Road Suite D
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FOOD ITEMS
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		Example:		
PP6	1	Dry-Pak Polar Gel 6 oz. each pack	.30	.30

Feel free to make copies of this form.

Our Guarantee:

All our supplies are guaranteed for one year. Yeast is perishable and should be refrigerated on arrival. Best used in 60 to 90 days.

How to Order:

1. Organize the items by non-food/taxable and food/non-taxable to properly apply sales tax. See food item list next to order form box. (California orders only. Out of state orders are all non-taxable.)
2. Print legibly if sending it by fax or mail.
3. See page 30 for shipping to Alaska and Hawaii and out of Country.
4. Add \$6.00 for shipping most orders to California, Nevada, Oregon, Washington. For all other states, add actual shipping, quotes available online at our store site, www.thebeveragepeople.com
5. Orders with 50 or 55 lbs. sacks of grain malts or sugar, Mosto Italiano Wine Kits, or wine barrels larger than 3 gallons, glass carboys and cases of bottles ask us for UPS ground shipping charge. We charge the exact UPS charge for your shipping zone.
6. The five or ten gallon breweries are shipped via truck, freight collect.



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Monday - Friday 10-5:30, Saturday 10-5

All our supplies are guaranteed for one year. Yeast and bacteria are perishable and should be refrigerated on arrival. Best used in 60 to 90 days.

Winemakers are invited to enter the 2014 Geyserville Winemaking competition. Drop off locations in Geyserville or at *The Beverage People* by March 5 at 5 pm. Applications on-line: amateur-wines.com



Follow us on facebook, we can share our fermentation stories! If you would like to get current promotional news, subscribe to our e-mail group. Both links can be found on our website's homepage... www.thebeveragepeople.com

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Pre-order Hop Rhizomes-through March 30

RS01	Cascade	\$4.99
RS02	Centennial	\$4.99
RS03	Chinook	\$4.99
RS04	Fuggle	\$4.99
RS05	Zeus/Columbus	\$4.99
RS06	Golding	\$4.99
RS14	Mt. Hood	\$4.99
RS11	Nugget	\$4.99
RS15	Willamette	\$4.99
RS08	Magnum	\$4.99
RS09	Northern Brewer	\$4.99
RS16	Sterling (US Saaz)	\$4.99

Rhizomes will ship via USPS mid to late March 2014



The Sonoma Beerocrats is an American Homebrewers Association sanctioned homebrewing club based in Sonoma County, California. We are always accepting new members, so if you are in the area, please feel free to contact us about joining or simply show up to an upcoming meeting. The club meets on a monthly basis. Dues

are \$35 annually. Meetings are hosted by members or held at *The Beverage People* store in Santa Rosa or local brewpubs.

www.sonomabeerocrats.com

Spring Classes Available

Check out our website homepage for a full description with times and prices. Class sizes are limited, so call to sign up soon.

Book Signing with Byron Burch, March 22

Beginning Brewing, April 5, and 12

Beginning Cheesemaking, March 29 or April 26

Mozzarella Cheesemaking, March 20 or April 24

Wine Cellaring, May 10

Beer Style Tasting with Byron, May 3

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